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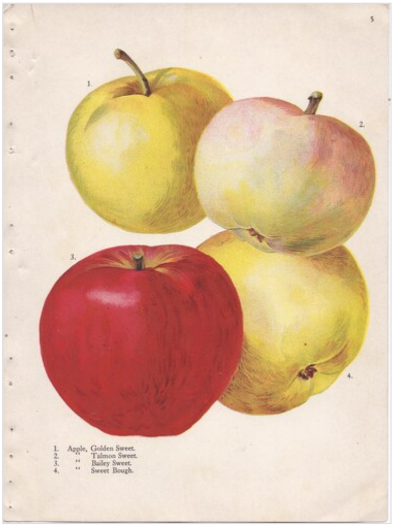
List of apple cultivars


1. Apple, Golden Sweet.
2. " Talmon Sweet.
3. " Bailey Sweet.
4. " Sweet Bough.

1909 illustrations by Alois Lunzer depicting apple cultivars Golden Sweet, Talmon Sweet, Bailey Sweet and Sweet Bough

Over 7,500 cultivars of the culinary or **eating apple** (***Malus domestica***) are known.[1] Some are extremely important economically as commercial products, though the vast majority are not suitable for mass production. In the following list, use for "eating" means that the fruit is consumed raw, rather than cooked. Cultivars used primarily for making cider are indicated. Those varieties marked AGM have gained the Royal Horticultural Society's Award of Garden Merit.[2][3]

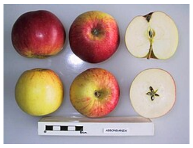
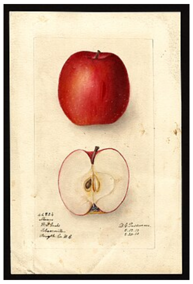
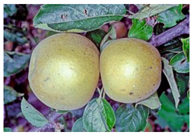
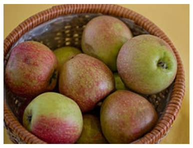
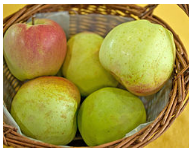
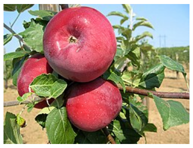
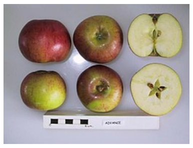
This list does not include the species and varieties of apples collectively known as crab apples, which are grown primarily for ornamental purposes, though they may be used to make jelly or compote. These are described under *Malus*.

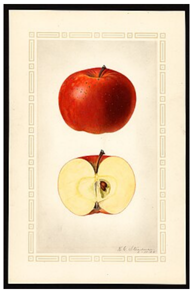
Table of apples

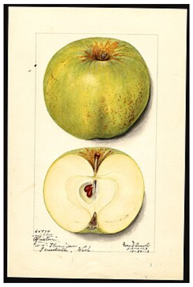
Abbreviations

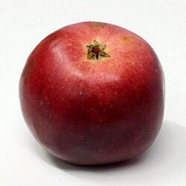
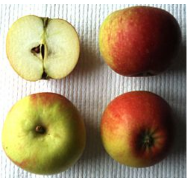
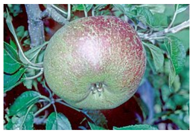
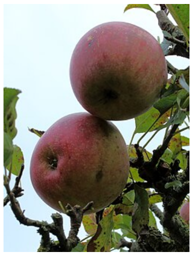
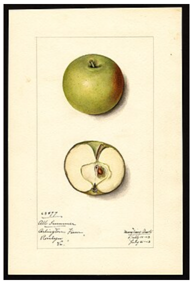
Abbreviations	Full form	Abbreviations	Full form
AC	Apple canker	AM	Award of Merit
AS	Apple scab	AGM	RHS Award of Garden Merit
C, VitC	Vitamin C mg/100g	BB	Biennial bearing
FCC	First Class Certificat	DBH	Days from full bloom to harvest
PW	Powdery mildew	P	Parentage
RHS	Royal Horticultural Society	r	Resistant
PickG[4] Pickg[5]	Harvest time in Germany	Pick45	Harvest time at places with a mean annual temperature of 45 °F (7 °C)
PickE[6] Picke[7]	Harvest time in south England	Pick50	Harvest time at places with a mean annual temperature of 50 °F (10 °C)
s	Susceptible	Pick55	Harvest time at places with a mean annual temperature of 55 °F (13 °C)
TA	Titratable acidity %	SS	Soluble solids %
TRI	Triploid		
Languages			
cs.	Czech (Čeština)	da.	Danish (Dansk)
de.	German (Deutsch)	fr.	French (Français)
hu.	Hungarian (Magyar)	nl.	Dutch (Nederland)
no.	Norwegian (Norsk)	pl.	Polish (Polski)
ru.	Russian (Русский; Russky)	sv.	Swedish (Svenska)

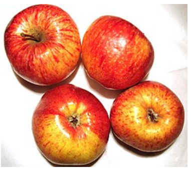
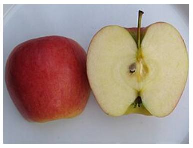
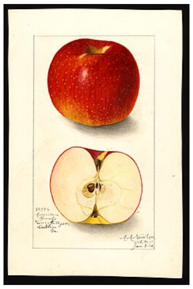
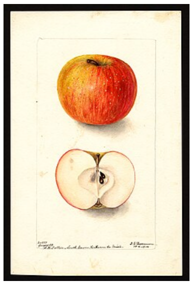
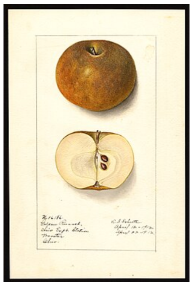
A

Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
Abbomdanza[8][6]		Italy	1896	Width 70–75 mm, height 65 mm. Cold Storage 3 °C 150 days.	Cooking	PickE mid-October. Use January–March
Abram[9][10]		US	<1850	A small apple with red flush. Flesh white, tender, subacid.	Eating	Use December–March
Acheson[11]		Alberta, Canada	Introduced 1941	Fruit large, greenish yellow. Parentage Delicious x unknown.	Eating	Use August–September
Acklam Russet[12][13]		Yorkshire, England	1768	A small russet apple. Cells ovate, axile. An excellent dessert apple of first rate quality.	Eating	PickE mid-October. Use November–March.
Adams Pearmain[14][7][9][15][13]		Norfolk or Herefordshire, England	Introduced 1826	A dessert apple. First introduced under the name "Norfolk Pippin". Width 64 mm (2.5 in), height 63 mm (2.5 in). Cells obovate, abaxile. Flesh pale yellow, crisp, fine-textured, firm, juicy, subacid, aromatic, very good.	Eating	PickE early- to mid-October.
Adersleber Calville (cs. Kalvil aderslebenský)[16][4][17][8]		Saxony, Germany	1830–1840	A green apple with red flush. Width 72 mm (2.8 in), height 58 mm (2.3 in). Stalk 16 mm (0.63 in). Parentage Calville blanc d'Hiver x Alexander. Flesh; aromatic, subacid to sweet. VitC 10. Cold Storage 0 °C 150 days.	Eating	PickE mid-September. PickG mid–late October. Use November–January.
Adina (a.k.a. Frankad, Satark)[18]		Queensland, Australia	1950s, introduced in 1988	A large red apple. Flesh firm, juicy, sweet, very good. Tree vigorous. Parentage Golden Delicious x William's Favourite	Eating	
Admiral		Czech Republic	2012	New very popular variety. Flesh firm, crisp, juicy with very good taste. Robust, healthy, scab resistant variety with excellent keeping qualities and taste.	Eating	PickE early October
Advance (a.k.a. Laxton Advance)[7]		Bedford, England	Raised 1908, introduced 1929	Early dessert apple. Medium size. Yellow with brown-red flush. Award of Merit from RHS in 1932. Flesh; greenish white, soft, fine-textured, juicy, aromatic.	Eating	PickE early- to mid-August; use August–September

Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
Adzamovka[19]		Croatia		A yellow conical apple with red stripes. Width 60–70 mm (2.4–2.8 in), height 50–60 mm (2.0–2.4 in), weight 110–150 g (3.9–5.3 oz). Flesh juicy, subacid.	Eating, cider	Use November
Ahrina[20]		Germany	1993	A large roundish apple. Flesh juicy, subacid.	Eating	Pick late September; use November–February
Ahrista[21]		Ahrensburg, Germany			Eating	
Aia Ilu		Estonia	1946	A large apple, weighing 250–300 g (8.8–10.6 oz). Yellow skin, juicy flesh, bittersweet with a weak aroma.	Eating	
Airlie Red Flesh (a.k.a. Newell-Kimzey)[22]		Airlie, Oregon, US	c. 1961	A large, conic apple. Light yellow-green skin strewn with white dots, occasionally with a faint reddish orange blush. Light pink to deep red flesh is crisp, sweet and mildly tart.	Eating	
Akane (a.k.a. Tohoko)[23][4]		Fujisaki, Aomori, Japan	Cross made 1939, selected 1953, introduced 1970.	A red apple. Parentage Jonathan × Worcester Pearmain. Tangy taste. Flesh is white, firm, crisp, juicy, subacid.	Eating	Pick45 August 21. PickE mid- to late-August. PickG mid-August.
Åkerö[24][25]		Sweden	Possibly 1759	Apple is egg-shaped, medium to large in size, sweet and aromatic. Width 68 mm (2.7 in), height 68 mm (2.7 in). Stalk 20–25 mm (0.79–0.98 in). Grown mostly in Sweden and Estonia.	Eating	Best in November; keeps until February
Akin[26][27]		Illinois, US	1831	Tree vigorous. Width 68 mm (2.7 in), height 52 mm (2.0 in). Stalk 20 mm (0.79 in). Flesh is yellow, crisp, tender, juicy, subacid, aromatic, good to very good.	Eating	Use January–June
Alamanka[19]		North Macedonia		A green apple (round to conical) with red stripes. Weight 100 g (3.5 oz). Flesh is juicy, subacid with poor aroma.	Eating	Pick October; use November

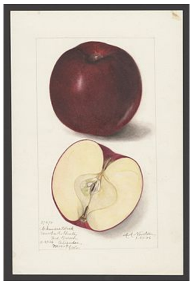
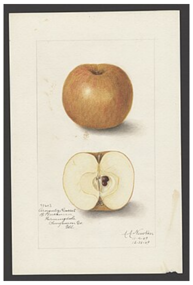
Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
Alantapfel (a.k.a. Princesse Noble)[24][15][28]		Germany	<1750	An oblong apple. Width 56–63 mm (2.2–2.5 in), height 59–73 mm (2.3–2.9 in). Stalk 13–16 mm (0.51–0.63 in). Flesh is sugary, aromatic.	Eating	Pick October; use December–March
Alaska[11]		California, US	Introduced 1944	Flesh is white. Tree is a heavy producer.	Eating	
Albrechtapfel (a.k.a. Prinz Albrecht von Preussen)[20][4][8]		Germany	1865	Parentage Alexander x unknown. Width 60–85 mm (2.4–3.3 in), height 55–63 mm (2.2–2.5 in), weight 80–200 g (2.8–7.1 oz). Stalk 10–30 mm (0.39–1.18 in). Flesh is soft, juicy, subacid. Cold Storage 4 °C 90 days. VitC 9. Density 0.76	Eating, cooking	PickG late September–mid-October. Use October–December
Albury Park Nonsuch[14]		Surrey, England	<1892	Yellow with red flush. AM from RHS in 1892. Flesh crisp, juicy, subacid.	Cooking	Use December–March
Aldenham Purple[29]		Hertfordshire, England	1925	A red apple. Width 63 mm (2.5 in), height 48 mm (1.9 in). Stalk 15–25 mm (0.59–0.98 in)	Eating, cooking	Pick September; use September–October
Alderman[7][30]		Scotland	Before 1923	A golden yellow apple. Width 90 mm (3.5 in), height 71 mm (2.8 in). Stalk short to medium. Flesh is white, very firm, coarse-textured, crisp, moderately juicy, acid.	Baking	Pick mid-September; use October–December
Alexander (a.k.a. Emperor Alexander, de. Kaiser Alexander, fr. Grand-Alexandre, pl. Aporta, ru. Aporta, Gusevkoe, Aport ukraininskii, Aport osennii)[7][24][31][26][27][32][33][34][13][17]		Russia	<1800	A very large apple. Width 95–110 mm (3.7–4.3 in), height 75–90 mm (3.0–3.5 in). Stalk 11–18 mm (0.43–0.71 in). Cells ovate, axile. Flesh is a faint yellow, firm, crisp, very soft, mild subacid, fair to good. Tree is vigorous. Particularly attractive blossom.	Eating, cooking, baking, drying	PickE mid-September; use September–December
Alfriston[14][7][30][35][13][28]		Sussex, England	Late 1700s	Raised at Uckfield Sussex by Mr Shepherd. A large acid green apple. Flesh; pale yellow, crisp, yellow, subacid, pear-like flavour. Cells elliptical, abaxile. Award of Merit from RHS in 1920. Width 83 mm (3.3 in), height 76 mm (3.0 in).	Cooking, Juice	PickE early October; use November–April

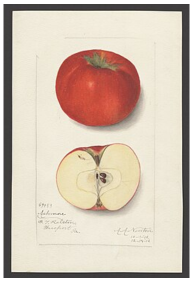
Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
Alice[25]		Sweden	1964	Medium size. Yellow with red stripes. Flesh juicy, aromatic. Parentage Ingrid Marie x Gyllenkroks Astrakan.	Eating	PickE late August–early September; use September–October
Alkmene[4] AGM[36][8]		Germany	1930	Parentage Cox's Orange Pippin × Doktor Oldenburg. Width 58 mm (2.3 in), height 58 mm (2.3 in), weight 120 g (4.2 oz). Flesh is crisp, aromatic, juicy, subacid to sweet. Stalk 9–20 mm (0.35–0.79 in). Cold Stoprage 4 °C 90 days. Density 0.82	Eating	PickE late September. PickG early–mid-September. Pickg September 4–15. Use September–November
Allen's Everlasting[7][30][13][28]			Before 1864	Late-keeping desert apple. First Class Certificate from RHS in 1899. Cells obovate, axile. Flesh is greenish-white, firm, fine-textured, juicy, fair.	Eating	PickE mid-October; use February–April
Allington Pippin(fr. Allington Pippin)[7][24][31][30][16][35][17][8]		Lincolnshire, United Kingdom	1880s, introduced 1896	A versatile English dessert apple raised by horticulturalist Thomas Laxton some time before 1884. Exhibited as Brown's South Lincoln Beauty, the name was changed to Allington Pippin by Bunyard Nursery in 1896. A cross of Cox's Orange Pippin and King of the Pippins. Flesh is creamy white, fine textured, aromatic, with a pineapple-like flavour. The apple keeps its shape when cooked. Width 68–74 mm (2.7–2.9 in), height 61–70 mm (2.4–2.8 in), stalk 7–15 mm (0.28–0.59 in). First Class Certificate from RHS in 1894. Cold storage 2 °C 120 days.	Eating, cooking, dessert	PickE late September–early October; use October–February
All Summer[9]		Pennsylvania, US	Before 1850	Flesh is white, tender, very good. Tree uas slow growth is an annual bearer, and is productive. Stalk slender.	Eating	Use July–August
Almeda[11]		Tennessee, US	Introduced 1939	Fruit large, green. Flesh subacid.	Cooking	Ripens 25 July–5 August

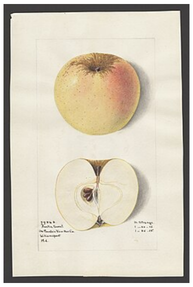
Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
Altländer Pfannkuchenapfel[4][8]		Germany	1840	Width 67 mm (2.6 in), height 51 mm (2.0 in), weight 115 g (4.1 oz). Stalk 10–20 mm (0.39–0.79 in). Flesh is crisp, dry, acid. Cold storage 1-2 °C 180 days. VitC 14. Density 0.86	Cooking, eating	PickE mid- to late October. Pick G late October. Use March–May
Alvanija (a.k.a. Elvanija, Ilvanija)[19]		Croatia		A green oblong apple with red flush. Width 60–75 mm (2.4–3.0 in), height 65–80 mm (2.6–3.1 in), weight 110–140 g (3.9–4.9 oz). Flesh is firm, juicy.	Eating, cooking, cider	Use October
Ambrosia		British Columbia, Canada	1980s	Medium to large in size, mostly red coloration with yellow patches. Has cream-coloured flesh with a sweet, crisp, aromatic flavour and low acidity. Ambrosia trees are hardy and no major disadvantages have yet been identified.	Eating	Pick45 September 15. Pick55 September 5.
American Beauty[9]		Massachusetts, US	Before 1855	Tree vigorous, productive, annual bearer. Stalk short. Flesh is yellowish, tender, juicy, subacid, aromatic, very good.	Eating	PickE mid- to late October. Use December–April
American Golden Pippin (a.k.a. Golden Pippin, Ribbed Pippin, Golding, New York Greening, Newtown Greening, Golden Apple)[9]		US	Before 1850	Yellow with russet. Flesh is yellowish, juicy, aromatic, subacid, very good. Width 79 mm (3.1 in), height 65 mm (2.6 in). Stalk 16 mm (0.63 in). Tree does not bear young.	Eating	Use November–February
American Golden Russet (a.k.a. Golden Russet, Sheep Nose, Bullock's Pippin, Little Pearmain)[12][27]		US	Late 1700s	Yellow with brown overcolour and grey russet. Width 64–74 mm (2.5–2.9 in), height 58–72 mm (2.3–2.8 in). Stalk 13–23 mm (0.51–0.91 in). Flesh is yellowish, tender, juicy sugary, lightly aromatic, best.	Eating	PickE early to mid-October. Use October–January
American Melon (see Melon American)						
American Mother (see Mother)						
American Summer Pearmain (see Summer Pearmain American)						
Anabela[18]		Brazil	Introduced 1995	Parentage Gala x Anna. A yellow apple with (30–40%) red flush. Flesh is juicy, sweet, very good. Tree vigorous.	Eating	

Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
Ananas Reinette(cs. Ananasová reneta, de. Ananas Renette, fr. Reinette ananas, pl. Reneta Ananasowa, ru. Ananasnîi renet)[4][24][37][15][16][35][17]		Netherlands	Before 1800	A small yellow apple with pineapple flavor. Width 48–65 mm (1.9–2.6 in), height 52–65 mm (2.0–2.6 in). Weight 115 g (4.1 oz). Stalk 11–20 mm (0.43–0.79 in). Flesh is crisp, juicy, aromatic, acid. VitC 21.	Eating, juice	PickE early October. PickG mid- to late October. Use December–February
Anisovka (a.k.a. Anis koritschnevoje, Anis polosatyiy)[38]		Russia	Before 1850	Medium size, round, greenish yellow with red stripes.	Cooking, eating	Pick September; use October–December
Anna[18]		Israel	Introduced 1963	Colour is yellow with a red blush. Parentage Red Hadassiya x Golden Delicious. This variety does not grow well in the cold and prefers heat and humidity. Tree is annually productive.	Eating	
Anna Boelens[39]		Netherlands	1914, introduced 1934	A green apple with red overcolor(40-70%). Width 77 mm, height 58 mm. Stalk 15 mm. Flesh white, juicy, subacid. Parentage Cox Orange x Berlepsch.	Eating	Use October - November
Annie Elizabeth[40][14][7][31][35][13][28]		Leicester, Leicestershire, England	1857, introduced 1868	Large yellow apple, FCC from RHS in 1868. Width 79–87 mm (3.1–3.4 in), height 63–65 mm (2.5–2.6 in). Stalk 9–18 mm (0.35–0.71 in). Cells, obovate, abaxile.Flesh; creamy white, firm, coarse-textured, dry acid. Cooks well, breaks up completely.	Cooking	PickE late September–early October; use November–April
Annurca		Campania, Italy	1876 (documented)	Very old apple; possibly one of the oldest of all. Believed to be much older than first mention in Pasquale's *Manuale di Arboricultura*, 1876. May be related to apples found in frescoes found in Herculaneum or Pompeii if not the same one.[41]	Eating	PickE late October. Use November–January.
Antonovka (a.k.a. Possarts Nalivia, cs. Antonowka, de. Antonowka, fr. Antonovca, pl. Antónówka zwykla, ru. Antonoka Obîknovennaia)[24][32][28][17]		Kursk, Russia	Before 1800	A very old Russian variety, often planted at dachas. Apples are large, yellow-green and bracingly tart to eat out of hand, but superb for cooking, as they keep their shape. Width 55–70 mm (2.2–2.8 in), height 55–70 mm (2.2–2.8 in). Stalk 10 mm (0.39 in). Extremely tolerant of cold weather, and because it produces a single, deep taproot (unusual among apple trees), Antonovka is propagated for use as	Cooking, cider	PickE early September. Use October–December

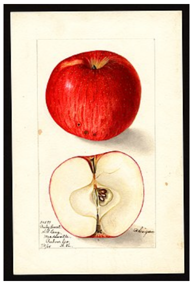
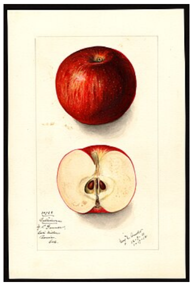
Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
				a rootstock. Antonovka rootstock provides a cold-hardy (to −45 °C (−49 °F)), well-anchored, vigorous, standard-sized tree. C 15.		
Antonovka Safrannoje[38]		Russia	1909	A large yellow apple with red flush. Parentage Antonovka x Renet Orleanski	Eating, cooking	
Apfel aus Grignon[28]			Before 1800	A yellow apple with red flush and russet. Width 82 mm (3.2 in), height 66 mm (2.6 in). Stalk 30 mm (1.2 in).	Eating, cooking	Use December–March
Api[12][33][34]		France	1628	Very tiny apple. Would fit in the palm of the hand of an adult. Width 52–56 mm (2.0–2.2 in), height 32–42 mm (1.3–1.7 in). Stalk 5–9 mm (0.20–0.35 in).	Eating	PickE mid-October. Use January–May.
Api Noir[12]		France	Late 1700s	A desert apple, inferior to the Api.	Eating	PickE mid- to late October. Use December–April.
Apple of Commerce 1 (see Beach); Apple of Commerce 2 (see Collins)						
Apollo[4]		Germany	1976	Cox's Orange Pippin × Geheimrat Dr. Oldenburg. Width 69 mm (2.7 in), height 59 mm (2.3 in), weight 140 g (4.9 oz). Stalk 13 mm (0.51 in). Flesh is soft, juicy, aromatic, subacid to sweet.	Eating	PickG early–mid-September; use September–October
Arapka (a.k.a. Bugarka)[19]		Montenegro		A red oblong conical apple. Width 61 mm (2.4 in), height 66 mm (2.6 in). Weight 118 g (4.2 oz). Flesh soft, juicy, sweet, subacid, with a pronounced flavour.	Cooking	Use October–May
Ard Cairn Russet[7][6]		Cork, Ireland	c. 1890	Medium-sized long-keeping dessert apple. Award of Merit from RHS in 1910. Width 69 mm (2.7 in), height 63 mm (2.5 in). Stalk variable. Flesh; creamy white, firm, slightly aromatic flavour. Tree vigorous.	Eating	PickE late September–early October; use October–January
Ariane[42]		Angers, France	2002	Scab resistant. Developed at the National Institute of Agricultural Research in France. Parentage (Florina x Prima) x (Golden Delicious x unknown)	Eating	Pick with Golden Delicious

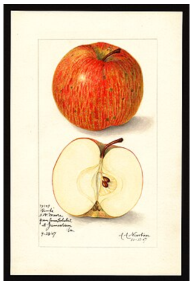
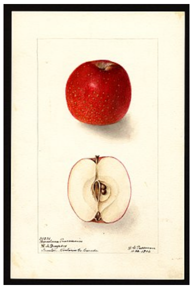
Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
Arkansas Black (a.k.a. Arkansas, Mammoth Black Twig)[26][27]		Arkansas, US	c. 1870	Hard and crunchy; stores well. Width 69 mm (2.7 in), height 60 mm (2.4 in). Stalk 20 mm (0.79 in). Very deep red, appearing black from a distance. Flesh is yellow, firm, tender, juicy, subacid, crisp, good.	Eating	Pick45 October 22. Pick55 October 15. PickE late October. Use December–May
Arlet[4][43][44]		Dietikon, Switzerland	Introduced 1984	Width 72 mm, height 66 mm. Parentage Golden Delicious x Idared. 55-100% Red overcolor. Flesh is crisp, juicy, aromatic, subacid.	Eating	PickG early–mid-October. Use November–February.
Armorel[14]		Newbury, Berkshire, England	Introduced 1893	A small yellow apple with russet. FCC from RHS in 1892. Flesh crisp, good.	Eating	Use February–May
Aroma[25]		Balsgård, Fjälkestad, Sweden	1947, Introduced 1973.	A yellow apple with red flush. Width 63 mm (2.5 in), height 58 mm (2.3 in). Parentage Ingrid Marie x Filippa.	Eating	PickE early October. Use November–December
Aromatic Russet(fr. Rouge Aromatisée)[9][34]		England	<1831	Width 55 mm, height 50 mm. Flesh is greenish white, firm, subacid, aromatic.	Eating	PickE mid-October. Use November–February
Arreskov[24][35][28]		Denmark	Before 1860	A yellow apple with a pleasant aroma reminiscent of gravenstein. Width 77–85 mm (3.0–3.3 in), height 66–75 mm (2.6–3.0 in). Stalk 8–15 mm (0.31–0.59 in). Flesh is firm, dry, aromatic, subacid. Tree vigorous.	Eating, juice, drying.	Pick September. Use September–October.
Arthur Turner[7][14] AGM[45][31][46]		Buckinghamshire, England	Before 1912, introduced 1914	Width 80–88 mm (3.1–3.5 in), height 48–76 mm (1.9–3.0 in). Stalk 10–16 mm (0.39–0.63 in). Large golden cooker: prone to mildew but scab resistant. Award of Merit from RHS in 1912. Flesh is creamy white, coarse-textured, dry, subacid. Parentage Alfriston x unknown.	Cooking, baking	PickE late September; use September–November
Arthur W. Barnes[7]		Chester, England	Raised 1902, introduced 1928	Parentage Gascoyne's Scarlet x Cox Orange. A yellow apple with red flush. Width 82 mm (3.2 in), height 70 mm (2.8 in). Stalk medium. Flesh is white, firm, fine textured, very juicy, acid.	Cooking	PickE mid- to late September; use November–March

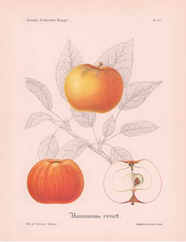
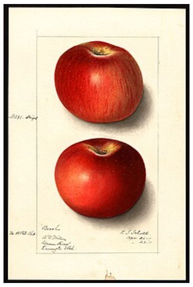
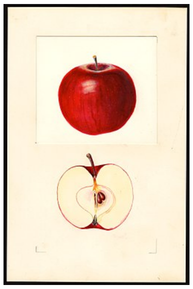
Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
Ashmead's Kernel[7][14]AGM[47]<[31][13]		Gloucestershire, England	c. 1700	Flesh is pale yellow, juicy, subacid and very aromatic. Width 54–64 mm (2.1–2.5 in), height 54–57 mm (2.1–2.2 in). Stalk 7–12 mm (0.28–0.47 in). Cells obovate, axile, slit.	Eating	PickE early–mid-October; use December–February
Ashmore[10][9]		US	Before 1840	Width 85 mm (3.3 in), height 66 mm (2.6 in). Stalk 11 mm (0.43 in). Flesh is yellowish-white, crisp, juicy, subacid, very good.	Cooking, eating	Use September–October
Astillisch[6]		Germany	Raised 1929	Parentage Red Astrachan x Signe Tillisch. Width 63–70 mm, height 56 mm. Flesh yellowish-white, juicy, soft, subacid.	Eating	Pick August. Use August.
Astramel[4]		Jork, Germany		Parentage Red Astrachan x (James Grieve x Melba).	Eating	PickG and use early–mid-August
Atalanta[14]		England	Before 1891, introduced 1893	Lemon yellow with red streaks. AM from RHS in 1891. Tree vigorous.	Cooking, eating	PickE late September–early October. Use November–January
Atha[11]		Cullman County, Alabama	Selected c. 1915. Introduced c. 1930.	Parentage Red Astrachan x unknown. Tree nearly resembles Yellow Transparent, but is more vigorous and has less tendency to biennial bearing.		
Atlas[25]		Ottawa, Canada	selected 1912, introduced 1924	A truncate conical yellow apple with red stripes. Width 67 mm (2.6 in), height 67 mm (2.6 in). Hardiness zone 4a.	Eating, cooking	PickE early September; use October–December
Auksis		Lithuania	1951	McIntosh x Gravenstein	Eating	
Auralia (see Tumanga)						
Aurora Golden Gala[48]		British Columbia, Canada	2003	Dessert apple; medium size, sweet, juicy, crisp, firm, very long storage life. Width 83 mm (3.3 in), height 77 mm (3.0 in). Weight 265–288 g (9.3–10.2 oz). Stalk 21–33 mm (0.83–1.30 in). P Splendour x Gala. SS 14.2, TA 0.58-0.75.	Eating	Pick early October. Use October–March.
Ausbacher Roter (a.k.a. Ausbacher Rotapfel)[15]	Ausbacher Roter	Ausbach, Hesse, Germany	1770, introduced 1870	A yellow apple with red flush. Width 77 mm (3.0 in), height 70 mm (2.8 in). Stalk 12 mm (0.47 in). Tree vigorous. Flesh is white to greenish yellow, subacid.	Cooking	Pick late September; use October–April

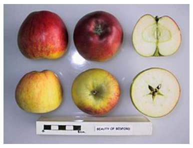
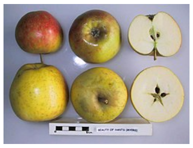
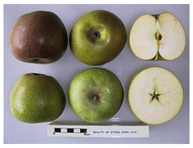
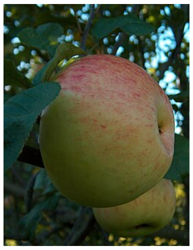
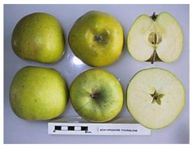
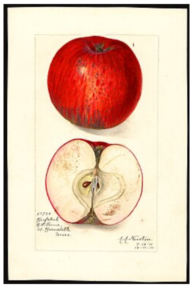
Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
				Quality: cooking good, eating fair.		
Austin Sweet[9]		Pennsylvania, US	<1875	Flesh white, juicy, sweet, very good. Stalk short.	Eating	Use September–December
Autumn Glory[49]		Washington, US	2011	The Autumn Glory variety is a hybrid of the Fuji (apple) and the Golden Delicious apple, featuring a red over golden background. Very sweet, firm flesh with a subtle "cinnamon" flavor. Produced only by Domex Superfresh Growers in Washington's Yakima Valley.	Eating	
Automn Pearmain (a.k.a. Summer Pearmain)[37][31][7][13][28]		England	1588	Green with russet and red overcolour. width 67–72 mm (2.6–2.8 in), height 60–68 mm (2.4–2.7 in). Stalk 12–17 mm (0.47–0.67 in). Cells obovate, axile. Flesh is creamy white, fairly firm, nutty and slightly aromatic.	Eating	PickE late September; use September–November
Avajlilja[19]		Turkey		A green apple with red flush. Tolerant to common apple diseases and pests. Flesh has sweet-sour taste, with a weak aroma.		

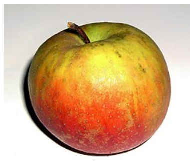
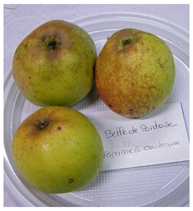
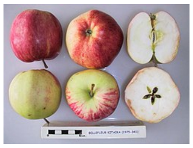
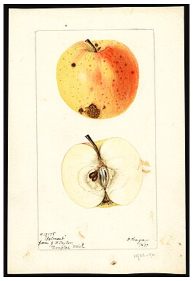
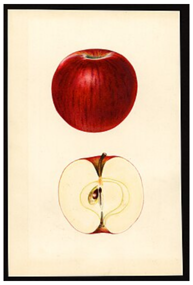
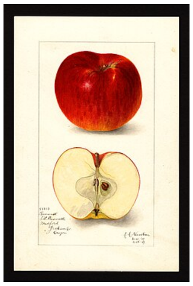
B

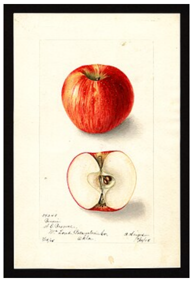
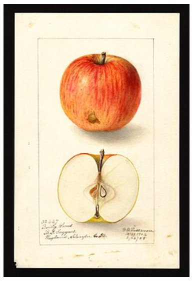
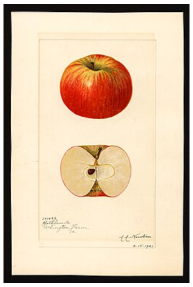
Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
Babovača[19]		Montenegro		A green apple with red flush. Width 96 mm (3.8 in), height 79 mm (3.1 in), weight 250 g (8.8 oz). Stalk very short. Flesh soft, sweet and sour.		Use October–April
Bailey (a.k.a. Bailey Sweet).[10][26][27]		Wyoming County, New York, US	c. 1840	Red apple with considerable white flecks. Has some russeting. Width 86 mm (3.4 in), height 74 mm (2.9 in). Stalk 21 mm (0.83 in). Flesh yellow, tender, juicy, very sweet, very good.	Eating, cooking	Use October
Baker's Delicious[7]	BAKER'S DELICIOUS	Wales	<1932	A yellow apple with orange-red flush. Width 63 mm (2.5 in), height 58 mm (2.3 in). Stalk short. Flesh; creamy white, firm, crisp, juicy, aromatic.	Eating	PickE late August–early September; use August–September
Baldwin (a.k.a. Woodpecker, Pecker, Butters)[7][10][12][9][27][32][26][8]		Massachusetts, US	c. 1740	Flesh yellowish white, crisp, sweet to subacid flavor, very good. Width 76–81 mm (3.0–3.2 in), height 68 mm (2.7 in). Stalk 22 mm (0.87 in). Tree vigorous. Very old variety for North America. Makes much juice. Cold storage 0 °C 150 days. TRI DBH 160.	Cooking, Eating	Pick50 October 14. PickE mid-October. Use November–March
Ballinora[14]		England	<1898	Golden yellow with red flush. Width 79 mm (3.1 in), height 56 mm (2.2 in). AM from RHS in 1898.	Cooking, eating	Use December–January
Ball's Pippin[30][50]		England	<1920	A green-yellow apple with red flush and russet. P Cox Orange x Sturmer Pippin. Flesh white, juicy, sweet, aromatic. Tree vigorous. AM from RHS in 1923.	Eating	PickE early to mid-October. Use January.
Ballyfatten[6]		County Tyrone, Ireland	c. 1740	A large, round apple with firm, dry, sweet, slightly tart white flesh. Excellent keeper. Scab and canker resistant.	Cooking, eating	PickE late September. Use October–November.
Baltimore (a.k.a. Baltimore Pippin)[9]		US	<1860	Width 78 mm (3.1 in), height 62 mm (2.4 in). Stalk 15 mm (0.59 in). Flesh whitish, juicy, subacid.	Eating	Use December–April

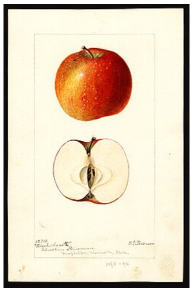
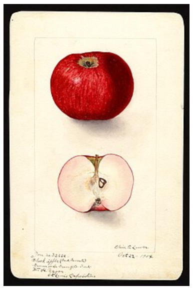
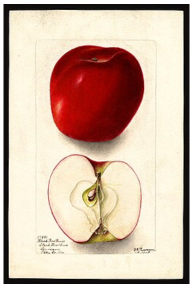
Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
Bancroft[6]		Ottawa, Ontario, Canada	Selected 1930. Introduced c.1935	Width 70 – 80 mm. height 55–68 mm. Stalk 15 mm. Parentage Forest x McIntosh. Flesh white, crisp, tender, juicy.	Eating	PickE mid-October. Use November - December.
Banks[27][26]		Nova Scotia	1880	A red sport from Gravenstein	Eating, cooking, pie	
Barcelona Pearmain[12][51][13][28]		England	<1837	One of the best dessert apples. Cells roundish oblate, axile. The tree is a free grower, but does not attain the largest size.	Eating, cooking	
Bardsey Island Apple		Bardsey Island, Wales	1998	A medium-sized eating apple with a unique lemon aroma. Sweet and juicy. Skin color red over gold. Very disease resistant. Single tree discovered on Bardsey island in 1998, age of original tree unknown. May have monastic origins.	Eating	
Barkley Red Rome[52]				Bud mutation of Rome Beauty.		
Barnack Beauty[14][7][31]		Barnack, Northamptonshire, England	c. 1840, introduced c. 1870	Medium-sized apple. Yellow, 25-75% flushed with orange red. AM from RHS in 1899. FCC from RHS in 1909. Width 67 mm (2.6 in), height 58 mm (2.3 in). Stalk 20–25 mm (0.79–0.98 in). Flesh; creamy white, very firm, crisp, fine-textured, juicy, subcaid to sweet.	Eating	PickE late September–early October. Use December–March
Barnack Orange[7]		England	1904	P Barnack Beauty x Cox Orange. Width 76 mm (3.0 in), height 67 mm (2.6 in). Stalk short. Flesh; creamy white, firm, coarse-textured, juicy, subacid, aromatic.	Eating	PickE late September–early October. Use November–February
Baronesa[18]		Brazil	Introduced 1997	P Princesa x Fuji. Weight 130 g (4.6 oz). Flesh sweet, crisp. Tree vigorous.	Eating	
Bascombe Mystery[7]		England	<1831	A late keeping green apple. Width 68 mm, height 56 mm. Stalk short. Flesh pale yellow,	Eating	PickE early October. Use November - March

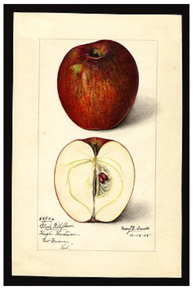
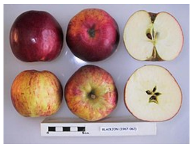
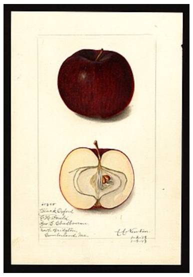
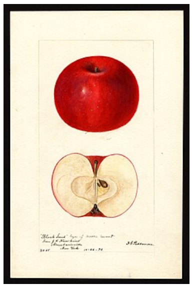
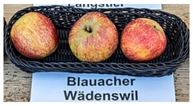
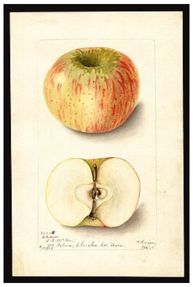
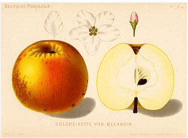
Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
				fine-textured, juicy, subacid.		
Batul (a.k.a. Batulenka, Batulka, Batul-Alma ru. Batullen)[19][17]		Romania or Hungary		A green apple with red flush. Russet in stalk cavity. Width 50 mm (2.0 in), height 50 mm (2.0 in), weight 80 g (2.8 oz). Tree vigorous. Flesh acidic with poor aroma.	Eating	PickE mid- to late October. Use December–April.
Baumanns Reinette (cs. Baumanova reneta,fr. Reinette Baumann, pl. Reneta Baumana, ru. Renet Baumana)[7][4][53][15][33][13][17][8]		Belgium	c. 1810	Medium size. Skin brilliant crimson. Width 66 mm (2.6 in), height 52 mm (2.0 in). Weight 110 g (3.9 oz). Stalk 10–15 mm (0.39–0.59 in). Cells, oblate, axile, open. Flesh; crisp, subacid. First Class Certificate from RHS in 1878. Cold Storage 2 °C 180 days. VitC 16. Density 0.83	Cooking, eating	PickE late September. PickG early October. Use December–March
Baxter's Pearmain[7][12][13]		Norfolk, England	1821	A large dual purpose apple. Width 69 mm (2.7 in), height 60 mm (2.4 in). Stalk medium. Cells obovate, axile. The tree is hardy, vigorous, a most abundant bearer. Flesh; pale yellow, coarse-textured, dry, subacid.	Cooking, eating	PickE late September–early October; use November–March
Beach (a.k.a. Apple of Commerce)[27]		Arkansas, US	<1898	A yellow apple with red overcolor, medium size. A late keeper. Stalk medium. Tree large, vigorous. Flesh: very firm, rather dry.	Eating	Pick late October.
Beacon[54]		Minnesota, US	Introduced 1936	Lively, juicy flavor; good for baking. Does not keep very well. Parentage (Malinda x Duchess of Oldenburg)x(Malinda x Tetofsky)	Cooking, eating	PickE early September. Use September–October.
Beauty of Bath(de. Schöner aus Bath)[7][14][31][15][32][16][35][17]		Bailbrook, Batheston, Somerset, England	Introduced 1864	Width 59–63 mm (2.3–2.5 in), height 44–51 mm (1.7–2.0 in). Stalk 9–12 mm (0.35–0.47 in). Deep red flush and streaks of red with a little russet. Early maturing but short season. Formerly grown commercially in England for local markets. FCC from RHS in 1887. Good flavor in its home climate if it is eaten soon after picking. Poor flavour if distributed long distances and stored for weeks, so now rare. Flesh; creamy white,	Eating	PickE early August; use early August

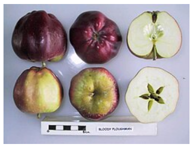
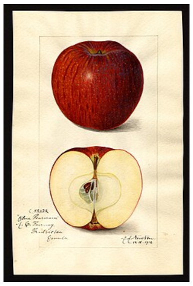
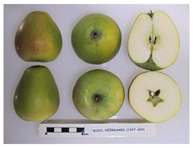
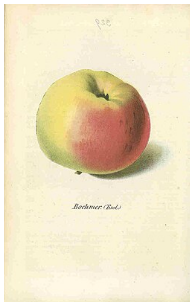
Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
				soft, very juicy, subacid. VitC 14.		
Beauty of Bedford[14][6]		Bedfordshire, England	<1913	Width 64 mm (2.5 in), height 64 mm (2.5 in). P Lady Sudely x Beauty of Bath. Greenish yellow with orange flush. Flesh yellow, firm, juicy, sweet.	Eating	PickE mid-September; use September–October
Beauty of Hants[7][14]		Southampton, Hampshire, England	c. 1850	A yellow apple with orange-red flush. Width 80 mm (3.1 in), height 70 mm (2.8 in). Stalk variable. Flesh very crisp, yellowish juicy, highly aromatic. Triploid.	Eating	PickE late September–early October; use November–February
Beauty of Kent[7][13][14]		Kent, England	introduced c.1820	Old culinary apple, very irregular, ribbed. Width 90 mm (3.5 in), height 83 mm (3.3 in). Cells, roundish obovate, abaxile. AM from RHS in 1901. Flesh yellowish, tender, subacid. TRI	Cooking	PickE late September; use December–March
Beauty of Stoke[14]		Nottinghamshire, England	<1889	Width 70 mm, height 65 mm. Flesh yellowish, firm, dry, pleasant flavour. Tree vigorous. FCC from RHS in 1890.	Cooking, eating	PickE mid- to late October. Use January·March
Beauty of Wiltshire (a.k.a. Weisse Wachs Reinette)[28]		?	<1800	Yellow with red flush. Width 65 mm (2.6 in), height 56 mm (2.2 in). Stalk 9 mm (0.35 in). Flesh juicy, very acidic.	Cooking, eating	Use October–November
Bedfordshire Foundling[12][7][13]		Bedfordshire, England	c. 1800	A yellow apple slightly flushed with red. An excellent culinary apple. Width 75–89 mm (3.0–3.5 in), height 65–88 mm (2.6–3.5 in). Cells obovate, abaxile. Stalk short. Flesh; creamy white, firm, juicy, subacid.	Cooking	PickE late September–early October; use December–March
Bedrika (a.k.a. Prisatka)[19]		Possibly Serbia		A green conical apple with red flush. Width 77 mm (3.0 in), height 65 mm (2.6 in). Weight 184 g (6.5 oz). Flesh white, sweet, with pleasant aroma.	Eating	
Beefsteak[9]		Amesbury, Massachusetts, US	<1870	Stalk medium. Flesh white, tender, crisp, juicy, subacid. Very good.	Eating	Use October–November
Beeley Pippin[7]		Derbyshire, England	Raisedc. 1880	A yellow apple flushed (25–50%) with red. Width 73 mm (2.9 in), height 62 mm (2.4 in). Stalk short. Flesh	Eating	Pick late August; use September–October

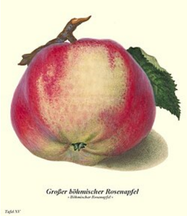
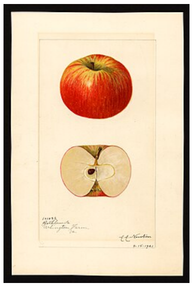
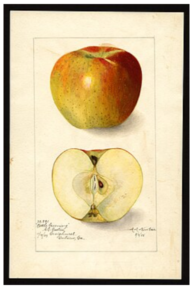
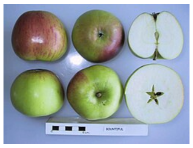
Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
				yellow, juicy, sweet, aromatic.		
Belle de Boskoop (cs. Boskoopské, de. Boskoop, Schöner von Boskoop) AGM[55][24][4][31][7][16]		Boskoop, Netherlands	1856	Width 73–95 mm (2.9–3.7 in), height 67–87 mm (2.6–3.4 in), weight 205 g (7.2 oz). Stalk 10–25 mm (0.39–0.98 in). Flesh acid and aromatic. Tree vigorous. Particularly attractive blossom. AM from RHS in 1897. VitC 10–17. Density 0.83 TRI	Cooking, baking	PickE early October. PickG mid-October. Pickg September 23–October 15. Use January–April
Belle de Builts[28]		Builts, La Vienne, France	<1860	A yellow apple with red flush. Width 68–74 mm (2.7–2.9 in), height 49–54 mm (1.9–2.1 in). Stalk 17 mm (0.67 in). Flesh white, crisp, juicy, aromatic, sweet.	Cooking, eating	Use January–April
Belle de Pontoise(cs. Pontoiské, de. Schöner aus Pontoise, ru. Pontuazskaia krasvitța)[31][33][7][14][17]		France	1869, introduced 1879	Large flat-round apple. Greenish-yellow, 25–75% flushed with red. Biennial. Width 86 mm (3.4 in), height 64–67 mm (2.5–2.6 in). Stalk 15–20 mm (0.59–0.79 in). Flesh white, sweet, juicy. Tree vigorous.	Cooking.	PickE mid-October; use November–March
Bellefleur Kitaika (cs. Krasokvet Kitajka, pl. Bellfleur Kitajka) [17]		Russia	1914	Width 100 mm, height 85 mm. Flesh, white, soft, sweet.		Use October - December
Belmont[9]		Pennsylvania, US	<1870	Width 82 mm (3.2 in), height 67 mm (2.6 in). Stalk short to medium. Flesh yellowish, crisp, tender, juicy, aromatic. Very good. Tree vigorous, healthy, very productive.	Eating	Use November–February
Ben Davis(a.k.a. New York Pippin, Victoria Pippin, Victoria Red, Red Pippin, Kentucky Pippin, Baltimore Red, Baltimore Pippin)[10][27][26][56]		Southeastern US	c. 1800	Width 77 mm, height 80mm. Noted for keeping well prior to refrigerated storage, but flavour has been compared with cork.	Eating	Use January - June.
Bennet[9]		Herefordshire, England	<1870	A cider apple.	Cider	

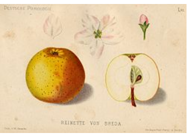
Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
Benoni[7][10][9][57][26][13][58]		Massachusetts, US	<1832	A small orange-yellow apple with red overcolour. Width 57–59 mm (2.2–2.3 in), height 53 mm (2.1 in). Stalk 16 mm (0.63 in). Cells obovate, axile, closed. Flesh yellow, firm, crisp, tender, juicy, subacid, good to very good. BB. DBH 110.	Eating	Pick50 August 23. PickE late August. Use August–September
Ben's Red[7][14]		Cornwall, England	c. 1830	Medium to large apple. Slightly ribbed. Skin flushed and striped dark red. Flesh pale yellow, sweet, aromatic. P Devonshire Quarrenden Xbox Apple. Award of Merit from RHS in 1899.	Eating	PickE early September; use September.
Bentley Sweet[10]		Virginia, US	<1850	Flesh sweet. Tree vigorous, productive, an early bearer.	Eating	Use April–September
Berlepsch (see Frieherr von Berlepsch)						
Berner Rosen (a.k.a. cs. Bernské růžové)[24][8]		Zurich, Switzerland	1860	A red apple. Height 57–62 mm (2.2–2.4 in), width 62–66 mm (2.4–2.6 in). Weight 110 g (3.9 oz). Stalk 20 mm (0.79 in). Flesh; soft, juicy, subacid. Cold storage 4 °C 120 days. VitC 11. Density 0.78	Eating	PickG late September–early October; use December–February
Bess Pool[14][31][7][13]		Nottinghamshire, England	1824	Round-conical apple. Flesh firm but tender, white, sweet, rather dry. Trees are shy bearers at first. Width 67–70 mm (2.6–2.8 in), height 58–63 mm (2.3–2.5 in). Stalk 10–15 mm (0.39–0.59 in). Cells ovate, axile, open or abaxile.	Eating	PickE early October; use November–February
Bethlemite[9]		US	<1860	Width 78 mm (3.1 in), height 58 mm (2.3 in). Stalk 13 mm (0.51 in). Flesh juicy, subacid, aromatic.	Eating	Use December–March
Beverly Hills[11][18]		California, US	1939, Introduced 1945.[59]	P Melba x Early McIntosh. Slightly tart flavor. Flesh white. Likes warm weather. MacIntosh style summer apple that is self fertile and well adapted to low chill conditions.[60]	Eating	

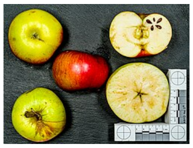
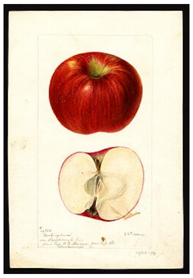
Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
Biesterfelder Renette[32][4][8]		Biesterfeld, Lippe, Germany	1850	A yellow apple striped with red. Width 60–75 mm (2.4–3.0 in), height 55–65 mm (2.2–2.6 in). Flesh white, crisp, juicy. Cold storage 2 °C 120 days.	Eating	PickG mid-September. Use October–December
Bietigheimer[26][27]		Germany	<1870	Fruit very large with russet. Width 110 mm (4.3 in), height 78 mm (3.1 in). Stalk 16 mm (0.63 in). Tree large, vigorous. Flesh white, firm, coarse, srisp, juicy, subacid, fair to good.		Use September–October
Birgit Bonnier[61]		Sweden	1992	A cross between Cortland (apple) and Lord Lambourne.		
Bismarck [7][24][14][26][27][16][35]		Victoria, Australia	1870	Large fruit with a yellow-green with red overcolour. Flesh crisp, juicy, subacid, fair to good. FCC from RHS in 1887. Width 65–85 mm (2.6–3.3 in), height 58–72 mm (2.3–2.8 in). Stalk 12 mm (0.47 in).	Cooking, juice.	PickE late September. Use November–February
Bittenfelder[4]		Baden-Württemberg, Germany	<1940	Flesh; white, crisp, juicy, subacid.	Cider, juice	PickG late October. Use November–April.
Black Annette[9]		US	<1820	Flesh white, tender, good.	Eating	Use November–December
Black Apple[9]		US	<1820	Flesh white, good.	Eating	Use November–February
Black Ben Davis[27][26]		Arkansas, US	c. 1800	A red mutation of Ben Davis.	Eating	Use January - April.

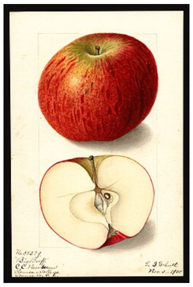
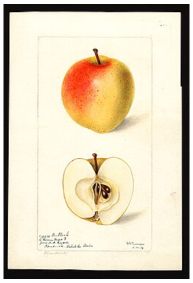
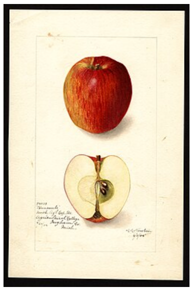
Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
Black Gilliflower[10][27][26]		US	<1800	Width 68 mm (2.7 in), height 74 mm (2.9 in). Stalk 15 mm (0.59 in). Flesh white, dry, subacid, good. Tree very productive.	Eating	Use November–March
Blackjon[11][8]		Washington, US	Introduced 1931	Mutation of Jonathan. Cold storage 3-4 °C 120 days.	Eating	
Blackmack[11]		British Columbia, Canada	Introduced 1930	Mutation of Red McIntosh.	Eating	
Black Oxford[9]		Maine, US	<1870	Flesh white, dry, subacid, good. Tree a great bearer.	Eating	Use March–May
Black Sweet (a.k.a. Moore's Sweeting)[10]		US	<1820	Width 82 mm (3.2 in), height 67 mm (2.6 in). Stalk 10 mm (0.39 in). Flesh yellow, dry, very sweet. Quality inferior.	Baking, cider	Use December–March
Blairmont[62]		Georgia, US	Cross made 1961	A round to conical apple with 90% red overcolor. Moderately resistant to scab, fire blight, powdery mildew and black rot. DBH 112. Flesh: cream, juicy, subacid.	Eating	
Blauacher Wädenswil[4]		Bern, Switzerland		Width 78 mm (3.1 in). Height 75 mm (3.0 in). Flesh; greenish-white, juicy, subacid.	Cider, juice	PickG late September. Use October.
Bledsoe[10]		Kentucky, US	<1855	A large apple. Stalk short. Flesh crisp, juicy, subacid, good.	Eating	Use September–April
Blenheim Orange (a.k.a. Emilia (in Ecuador) and Pennsylvania (in Colombia) cs. Blenheimská reneta, de. Goldrenette von Blenheim, pl. Blenheimska, ru. Renet blengheimskii, Renet zolotoi		England	Discovered c. 1740, introduced c. 1818	Has greenish-yellow to orange skin streaked with red. Width 75–91 mm (3.0–3.6 in), height 60–70 mm (2.4–2.8 in), weight 165 g (5.8 oz). Stalk 10–	Cooking, eating	PickE late September. PickG early October. Use November–January.

Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
blengheimskii) AGM[63][7][4][27][15][16][35][13][28][17][8]				20 mm (0.39–0.79 in). Cells open, obovate, axile. Flesh; aromatic, juicy. Distinctive nutty flavor excellent for cooking. The vigorous tree is slow to come into crop but then produces heavily. Parentage Golden Reinette x unknown. Cold storage 4 °C 120 days. TRI VitC 13. Density 0.76		
Bloody Ploughman[6]		Carse of Gowrie, Scotland	c. 1800	A medium-sized, very dark red, heavily ribbed apple. Flesh white sometimes pink-streaked, crisp, juicy, mildly sweet. It is reputed to have got its name after a gamekeeper shot dead a ploughman caught stealing apples from the Megginch Estate. When his body was returned to his wife, she found stolen apples in his pockets and threw them onto a rubbish heap. One of the resulting seedlings bore apples of a deep, blood red. This tree gave rise to the cultivar that was named after the unfortunate ploughman.[64]	Eating	PickE mid-September. Use September - November.
Blue Pearmain[7][9][14][27][26]		US	c. 1800	A yellow apple with dark red stripes. Width 70–75 mm (2.8–3.0 in). Height 63–70 mm (2.5–2.8 in). Steam short and stout. FCC from RHS in 1896. Flesh aromatic, spicy, subacid, very good.	Cooking, cider, eating	PickE early October; use November–December.
Blutapfel (a.k.a. Pomme Sanguinole, Purpurapfel)[28]		?	<1820	A yellow apple with red overcolor. Width 49–60 mm, height 45–54 mm. Stalk 6 mm. Flesh yellow tinted with red, juicy subacid.	Eating, Cooking	Pick October. Use December - May.
Bodil Neergaard[65][35]		Denmark	1855	A green oblong conical apple. Width 56–61 mm (2.2–2.4 in), height 70–75 mm (2.8–3.0 in). Stalk 10 mm (0.39 in). Flesh; white, juicy, spicy.	Eating, cooking	Pick October; use Januar–March
Böhmer (a.k.a. Edel-Böhmer)[28]		Tyrol	<1857	Green with red flush. Width 75 mm (3.0 in), height 55 mm (2.2 in). Stalk 13 mm (0.51 in).	Eating	Use December–March

Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
Böhmischer Rosenapfel[28]		Bohemia, Germany	<1800	A large apple. Width 81 mm (3.2 in), height 56 mm (2.2 in). Stalk 12 mm (0.47 in). Flesh juicy, sweet.	Eating, cooking	Use August–September
Bohnapfel (a.k.a. Grosser Rheinischer Bohnapfel, cs. Strýmka, pl. Grochówka)[4][8]		Germany	<1800	Width 55 mm (2.2 in), height 55 mm (2.2 in), weight 100 g (3.5 oz). Stalk 10–20 mm (0.39–0.79 in). Flesh; acid, crisp, juicy. Cold storage 2 °C 210 days. Density 0.80 TRI	Cooking, cider	PickG late October–early November; use March–May
Boiken (cs. Boikovo)[7][4][24][26][35][8]		Bremen, Germany	1828	Culinary apple. Width 68–82 mm (2.7–3.2 in), height 56–68 mm (2.2–2.7 in). Weight 125 g (4.4 oz). Stalk 17–23 mm (0.67–0.91 in). Flesh white, firm, crisp, tender, juicy, subacid to acid, good. Cold storage 0 °C 150 days. VitC 10. Density 0.85	Cooking, drying, juice	PickE mid-October. PickG mid–late October; use February–May
Bonum (a.k.a. Magnum Bonum)[9][26][27]		US	1828	Width 77 mm (3.0 in), height 57 mm (2.2 in). Stalk 20 mm (0.79 in). Flesh white, firm, tender, aromatic, juicy, mild subacid, very good.	Eating	Use September–December
Borgovskoje[38]		Russia	<1860	A sweet yellow apple.	Eating	Pick late August
Borovitsky (see Duchess of Oldenburg)						
Borsdorfer see Edelborsdorfer						
Börtlinger Weinapfel[4]	Börtlinger Weinapfel	Baden-Württemberg, Germany	1827	Flesh; greenish-white, juicy, acid. Tree vigorous.	Cider, juice	PickG mid-October. Use October–November.
Bottle Greening[9]		Green Mountains, US	<1850	Produces large fruit. Has thick skin. Flesh white, subacid.	Eating, cider	Use January–February
Bough (see Sweet Bough)						
Bountiful[31]		Kent, England		Width 76 mm (3.0 in), height 57 mm (2.2 in). Stalk 20 mm (0.79 in). A yellow apple flushed (0–25%) with red. Flesh, fairly juicy, fairly tender.	Cooking, Eating	Pick late September; use September–January
Bow Hill Pippin[14][7]		Bow Hill, Kent, England	introduced 1893	Golden yellow with slight flush. Width 70 mm (2.8 in), height 60 mm (2.4 in). AM from	Eating	Use November–February

Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
				RHS in 1893. Flesh yellow, firm, juicy, good.		
Brabant Bellefleur(a.k.a. Brabantsche Bellefleur)[14][13][39]		France?	<1830	A yellow apple with red flush and stripes. Width 71 mm, height 67 mm. Stalk 10mm. Cells closed, elliptical. AM from RHS in 1901. Flesh crisp, yellow, acid, aromatic.	Cooking	Use December–April
Braddick Nonpareil[13]		England	<1828	A medium-sized roundish apple. Width 66 mm, height 55 mm. Stalk short. Cells, ovate, axile. Flesh yellowish, subacid, aromatic. More sweet and tender than the Old Nonpareil.	Eating	PickE mid October. Use November - April.
Braeburn[66][67][44][8]		New Zealand	introduced 1952	Width 76 mm, height 69 mm. Chance seedling. Flesh pale cream, firm, crisp, juicy. Red overcolor 69%. Ripens 19 days after Golden Delicious. Not susceptible to bitter-pit. The fruit is widely sold commercially in the United Kingdom. Cold Storage 1 °C 180 days. SS 13.8 - 14.7 TA 0.53 - 0.86.	Eating	Pick 45 October 16. Pick55 October 5. Pick at the end of late May in New Zealand.
Bramley (Bramley's Seedling) AGM[68][16][7][35][13]		Nottinghamshire, United Kingdom	1809	Most widely sold cooking apple in the United Kingdom. Triploid. Width 83–86 mm (3.3–3.4 in), height 66–70 mm (2.6–2.8 in). Stalk 10–20 mm (0.39–0.79 in). Cells round, axile, open. Large sized fruits with waxy skin, green with a red flush, which must be peeled before use. A favorite ingredient in many traditional British puddings.[69] TRI	Cooking, juice, cider.	PickE mid-October. Use November–February.
Brasil (a.k.a. Bruckner, Bruckner do Brasil)[18]		Brazil	1940s	Fruit large, resembles Delicious. Tree vigorous.	Eating	
Brauner Matapfel[15]		Germany	<1800	A yellow apple with redbrown flush. Width 65 mm (2.6 in), height 55 mm (2.2 in). Stalk 7 mm (0.28 in). Flesh whitish-yellow, sweet, subacid. Quality cooking good, eating fair.	Cooking	Pick mid-October; use December–May
Bravo de Esmolfe		Esmolfe, Penacova, Portugal	18th century	A small, juicy and sweet apple, considered one of the best Portuguese apples	Eating	
Breakey[11]		Manitoba, Canada	Introduced 1935	Fruit medium size, red and scarlet. Flesh white, melting, juicy, spicy.	Cooking, eating	Use September–November
Breda Reinette (a.k.a. Reinette von Breda, Reinette de Breda, Nelguin, Reinette Nelguin)[28][70]		Netherlands	<1760	Width 65 mm (2.6 in), height 56 mm (2.2 in). Stalk 7 mm (0.28 in). Flesh yellowish, juicy, aromatic.	Cooking, eating	Use December–March
Breedon Pippin[28]		England	1801	Sweet flavor. Originally raised by a parson in	Eating	

Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
				Berkshire. Rare.		
Brettacher[32][4]		Brettach, Württemberg, Germany		A yellow apple striped with red. Width 70–85 mm (2.8–3.3 in), height 50–60 mm (2.0–2.4 in). Flesh white, juicy.	Eating	PickG mid–late October. Pickg October 15–30. Use December–May.
Breuhahn(a.k.a. Geheimrat Breuhahn, cs. Breuhahnovo)[4][32][8]		Geisenheim, Germany	1895 Introduced 1934	Width 57–63 mm (2.2–2.5 in), height 45–53 mm (1.8–2.1 in), weight 93 g (3.3 oz). Stalk 17–25 mm (0.67–0.98 in). Flesh: yellowish white, juicy, subacid. Cold storage 1 °C 180 days. VitC 8–14. Density 0.74	Cooking, eating	PickG late September–early October; use October–April
Briar Sweet (see Pound Sweet)						
Brina		Italy	1998	Resistant to scab. Spreading habit with intermediate vigor; full flowering season is medium-late, production is heavy, fruit is medium or medium-large, with smooth skin; white lenticels, no russet, excellent taste characteristics. Ripens first week of October (Trentino).	Eating	
Britegold[43]		Ontario, Canada	Introduced 1980	A bright yellow apple. Flesh cream-colored, tender, juicy. Biennial tendency. Resistant to apple scab.	Eating, pie	
Broad Eyed Pippin[7][13]		England	<1700	A yellow apple with some light brown flush. Width 93 mm (3.7 in), height 70 mm (2.8 in). Stalk short. Cells obovate, axile, open. Flesh white, acid.	Cooking, cider.	PickE late September; use November–January
Brownlee's Russet[14][7][31][32][13]		Hempstead, Hertfordshire, England	c. 1848	Green with red flush, covered with russet. Width 70–74 mm (2.8–2.9 in), height 58–61 mm (2.3–2.4 in). Stalk 8–12 mm (0.31–0.47 in). Cells pointed ovate, axile, open. Flesh greenish white, juicy, acid, nutty flavour.	Eating	PickE mid-October; use December–March
Buckingham (a.k.a. Kentucky Queen, Lexington Queen)[71][27][26]		US, probably southern states	<1817	Width 87–93 mm (3.4–3.7 in), height 67–78 mm (2.6–3.1 in). Stalk 11–21 mm (0.43–0.83 in). Flesh coarse, juicy, subacid, fair to good.	Eating	Use November–February

Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
Buff[10]		US	<1830	Very large. Stalk 19 mm (0.75 in). Flesh, white, tender.	Eating	Use November–March
Bullock[27]		New Jersey, US	<1805	Width 59 mm (2.3 in), height 55 mm (2.2 in). Stalk 23 mm (0.91 in). Flesh firm, crisp, tender, juicy, aromatic, subacid, very good to best. Tree not large.	Eating	Use October–January
Buncombe(a.k.a. Red Winter Pearmain)[10]		US	<1860	A medium to large sized yellow conical apple striped with red. Flesh yellow, juicy, mild subacid, good.	Eating, Cooking	Use December - January
Burchardt's Reinette[13][28]		Nikita, Crimea	<1860	A roundish-oblate apple. Width 65 mm, height 48 mm. Cells roundish obovate, axile. Flesh white, tender, crisp, juicy.	Eating.	PickE early October. Use November - December.
Bushey Grove[7][30]		Hertfordshire, England	1897	A greenish-yellow apple with red flush (25–75%). P Alexande x Dumelow. AM from RHS in 1922. Width 78 mm (3.1 in), height 66 mm (2.6 in). Stalk short. Flesh white, juicy, acid.	Cooking, pie	PickE late August–early September; use October–December
Byfleet Seedling[7]		Surrey, England	1915	Large cooking apple; width 96 mm (3.8 in), height 76 mm (3.0 in).	Cooking	PickE early October. Use October–February.
Byford Wonder[14]		Herefordshire, England	<1893	Yellow with russet dots. Very large. Tree very vigorous. AM from RHS in 1893.	Cooking	PickE early October. Use November–December.

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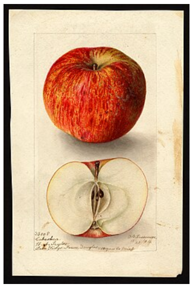
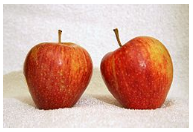
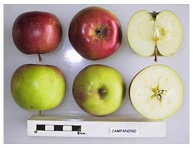
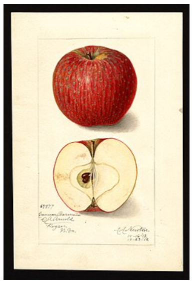
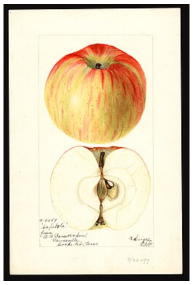
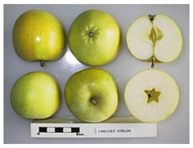
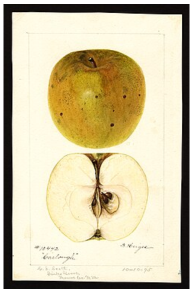
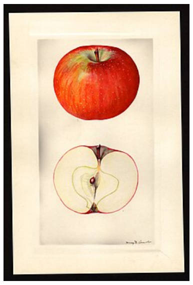
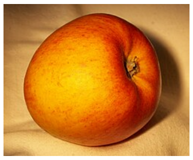
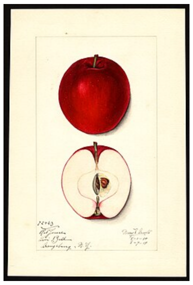
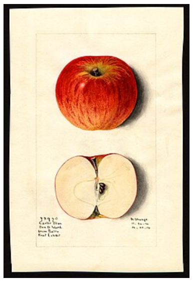
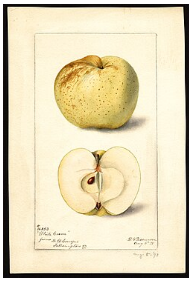
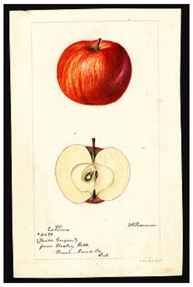
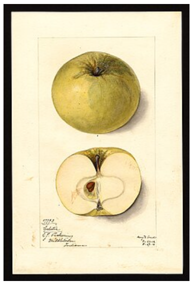
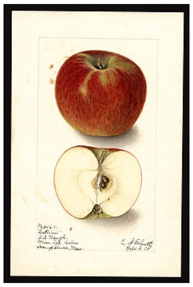
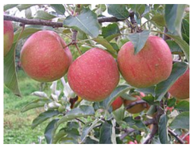
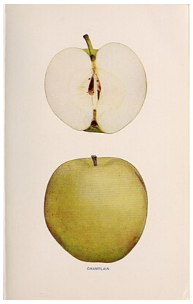
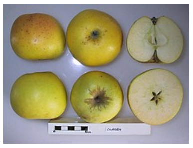
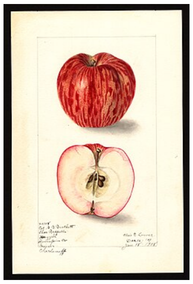
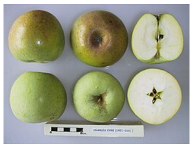
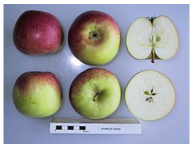
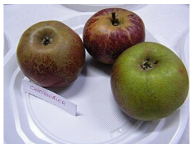
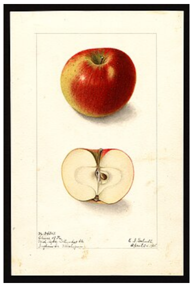
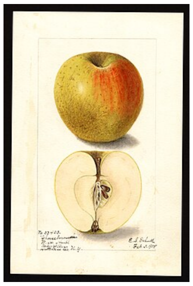
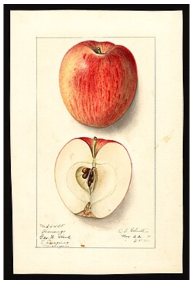
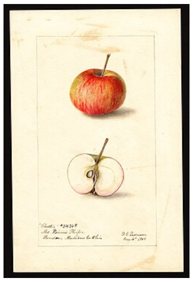
Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
Cabashea[9][27]		New York, US	<1851	A large oblate apple. Width 100 mm (3.9 in), height 68 mm (2.7 in). Stalk 19 mm (0.75 in).	Cooking	Use September–October
Čačanska pozna[72]		Serbia	Introduced 1971	P Starking x Jonathan. Width 79 mm (3.1 in), height 66 mm (2.6 in), weight 200 g (7.1 oz). Stalk medium. Diploid.		Pick late September–early October
Čadel[72]		Serbia	Introduced 1984	P Golden Delicious x Jonathan. Width 78–82 mm (3.1–3.2 in), height 78–82 mm (3.1–3.2 in), weight 250–275 g (8.8–9.7 oz). Stalk 45 mm (1.8 in). Flesh firm, crisp, juicy, acid.		Pick late September–early October
Cal-King[11]		California US	1942	P unknown.		
Calville Blanc d'hiver(cs. Kalvil bílý zimní)[7][32][33]		France	<1598	Noted for unusual looks (somewhat lumpy on the side) but excellent reward when tried. Noted for having unusually high vitamin C content. Apple of choice for tarte tatin in France. Width 75 mm (3.0 in), height 65 mm (2.6 in). Stalk variable. Flesh white, juicy, sweet, aromatic. C 32.	Cooking, eating	PickE third week of October; use November–March
Calville Rouge D'Automne(cs. Kalvil cerveny podzimni, de. Roter Herbst Kalvil, pl. Jablko malinow, ru. Osennii krasnîi kalvil.)[12][13][17]		France	1670	A culinary apple of inferior quality in England. Cells ovate, axile.	Cooking, eating	PickE late September. Use October–November.
Calville Rouge D'Ete[12]		France	<1800	A culinary apple of second-rate quality.	Cooking, eating	
Calville Rouge D'Hiver[12][7][58][28]	Roter Winterkalvill	France	<1800	A culinary apple of second-rate quality. Width 75 mm (3.0 in), height 76 mm (3.0 in). Stalk long. Flesh white, soft, juicy, sweet.	Cider, cooking, eating	Pick early October; use December–March
Calville Saint Sauveur[28][16][13]		France	1839	Yellow with red flush. Width 74 mm (2.9 in), height 61–71 mm (2.4–2.8 in). Stalk 12–18 mm (0.47–0.71 in). Cells elliptical or ovate, pointed, abaxile.	Eating	Pick October. Use October–February.
Cambusnethan Pippin[7]		Stirlingshire, Scotland	c. 1750	A yellow apple with red flush (50–75%). Width 70 mm (2.8 in), height 52 mm (2.0 in). Stalk medium. Flesh white, sweet, aromatic.	Eating, cooking	PickE mid- to late September; use October–December

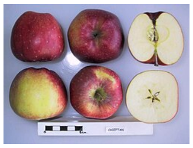
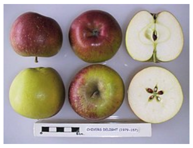
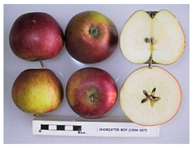
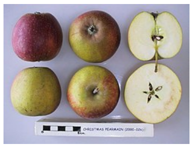
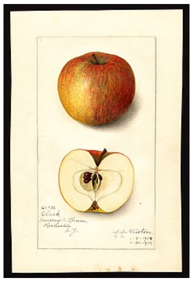
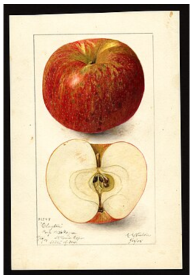
Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
Cameo[44]		Washington State, US	1980s	Width 78 mm, height 70 mm. Existence owed to freak accidental crossing of two most popular apples in world: Red and Golden Delicious. Retains prongs on bottom of latter parent but has flavor more resembling Golden.	Eating	Pick45 October 20. Pick55 October 8.
Campanino		Modena, Italy	Before 1751 (documented)	Fruits have firm, crisp flesh with a rather acid flavor	Cooking	PickE late October. Use January–March.
Campfield (a.k.a. Newark Sweeting)[9][27][10]		New Jersey, US	<1817	A cider apple. Biennial.	Cider	Use November–July
Canada Reinette (see Reinette du Canada)						
Cannon Pearmain[9][10][27]		Possibly North Carolina, US	<1851	A medium size, yellow apple with red flush. Flesh yellow, subacid, very good.	Eating	Use December–March
Capital[10]		Indiana, US	<1850	Width 65 mm (2.6 in), height 57 mm (2.2 in). Stalk 11 mm (0.43 in). Flesh yellow, juicy, subacid.	Eating	Use December–January
Caraway Russet (see Fenouillet Gris)						
Carícia[18]		Brazil	Introduced 1995	P Prima x Anna. Flesh subacid, good. Tree vigorous.	Eating	
Cardinal (a.k.a. Kiarolkowski, Peter the Great)[14]		Russia	<1880	AM from RHS in 1896. Flesh soft, white, juicy, sweet, aromatic.	Eating	PickE mid-August. Use August–September
Carlisle Codlin[7][13]		England	<1830	Yellow apple with no overcolour. Width 65 mm (2.6 in), height 58 mm (2.3 in). Stalk very short. Flesh, white, tender juicy, subacid.	Cooking	PickE early September; use October–November
Carlough[27]		New York, US	<1899	Flesh whitish, tender, juicy, subacid, good.	Eating	Use November–April

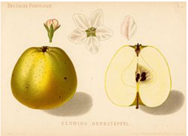
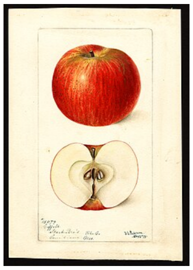
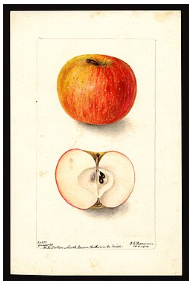
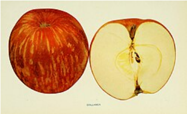
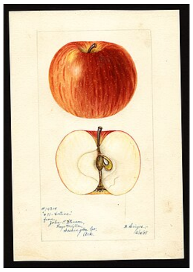
Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
Carlton[11]		Geneva, New York, US	Introduced 1923	P Montgomery x Red Astrachan. Ripens 1 month later than Red Astrachan. Flesh white, tender, juicy, subacid. Tree vigorous, annual bearer.		PickE late August. Use August–October.
Carola (a.k.a. Kalco)[4][8]		Germany	1962	Width 74–85 mm (2.9–3.3 in), height 60 mm (2.4 in), weight 135–220 g (4.8–7.8 oz). Stalk 5–20 mm (0.20–0.79 in). Cold Storage 2 °C 90 days. Density 0.79	Cooking, eating	PickE mid-September; use September–December.
Carolina Red June[57][27][9][10] (a.k.a. Red June, Georgia June)		Tennessee, US	c. 1810	Very popular Civil War-era Southern apple. Flesh juicy, brisk, subacid. Does beautifully in humid weather. Good choice for backyard gardener in subtropical climate, though hardy as far north as zone 5.	Cooking, Eating	Pick late July–early August; use August–October
Carpentin Reinette (a.k.a. Carpentin)[28]		France or Germany	<1800	Gelb with red stripes. Width 59 mm (2.3 in), height 44 mm (1.7 in). Stalk 15 mm (0.59 in).	Cooking.	Use December–March
Carroll[73]		Manitoba, Canada	Selected 1947, introduced 1961.	Resembles a highly colored Melba. Tree dwarfish to medium, winter-hardy.	Eating	Pick late August–early September.
Carswell's Orange[7]		Surrey, England	1938	A yellow apple with red flush (25–75%). P Cox Orange x unknown. Width 67 mm (2.6 in), height 63 mm (2.5 in). Stalk medium. Flesh white, juicy, aromatic.	Eating	Pick mid-September; use September–November
Carter's Blue		Alabama, US	1840s	Medium to large, roundish oblate; skin green or greenish yellow washed with dull red with darker red broken tripes, covered with a heavy bluish bloom. Crisp, juicy, sugary, aromatic, mild subacid. Foliage also has a blue hue. Once widely grown in the American South, then thought extinct. Reintroduced to America in 1994 after being discovered at the National Fruit Trust in Kent, England, where it had been added in 1947 from a collection in Rhone, France, after it had been acquired around 1860 from the Fruitland Nursery in Augusta, Georgia.[74]	Eating, cooking	PickE early October. Use October–February.

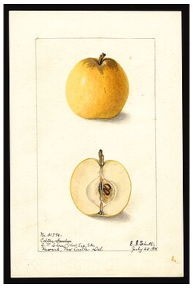
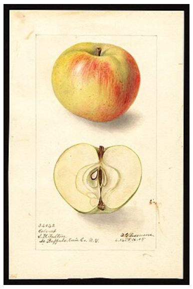
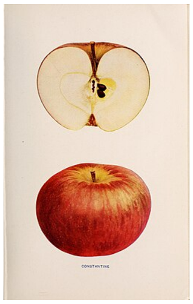
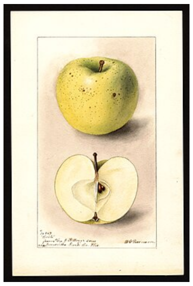
Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
Carver (a.k.a. White Carver)[9]		Pa. US	<1875	Stalk short. Flesh yellow, juicy, tender, vinous, subacid. Tree productive.	Eating	Use August
Catline (a.k.a. Gregson Apple)[9]		Maryland, US	<1875	Below medium size. Flesh tender, juicy, sweet. Tree slow growth.	Eating	Use October–December
Catshead[7][13]		England	<1700	Sharp flavor. Lumpy shape and electric green coloring. Width and height 86 mm (3.4 in). Stalk short. Cells ovate, abaxile. Known to have been a variety planted in early Virginia by settlers as well as native England. Extremely rare in native United Kingdom; occasionally still found growing in southern United States.	Cooking	PickE early October. Use October–January.
Cauley[11]		Mississippi, US	Introduced 1942	P unknown. A large apple. Flesh yellow, crisp, juicy. Tree yields heavily.	Cooking, jelly	
Celestia[10]		Ohio, US	<1850	Width 83 mm (3.3 in), height 75 mm (3.0 in). Stalk 21 mm (0.83 in). Flesh subacid, sprightly, spicy, aromatic.	Cooking, eating	Use September
Cellini (fr. Cellini, de. Cellini, ru. Cellini)[7][24][29][25][15][35][13][28][17]		England	<1843	Width 70–86 mm (2.8–3.4 in), height 56–74 mm (2.2–2.9 in). Stalk 10–20 mm (0.39–0.79 in). Cells round to obovate, axile, open. Flesh; white, soft, subacid.	Eating, cooking	PickE mid–late September; use October–December
Chailleux[28][34]		Bretagne, France	<1870	Width 66–85 mm, height 54–72 mm. Stalk 10mm. Flesh yellowish-white, juicy, subacid.	Eating, cooking, juice	Use November - January
Champagnerrenette (see Reinette de Champagne)						

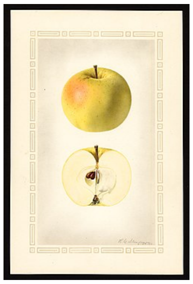
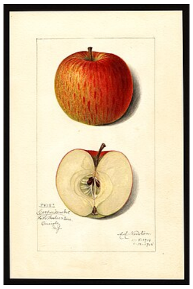
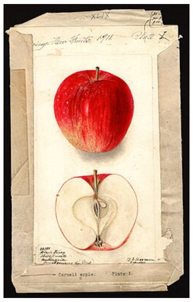
Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
Champion (a.k.a. Shampion, Sampion)[4][8]		Czechoslovakia	c. 1960, introduced 1976	A greenish yellow apple with red flush. Width 72 mm (2.8 in), height 65 mm (2.6 in). Weight 180 g (6.3 oz). Stalk 40 mm (1.6 in). P Golden Delicious x Cox Orange Pippin. Attractive color. This tree bears attractive fruit, extra-large sized, deep Flesh; creamy white, juicy, and subacid. Keeps fresh for a long time. Starts bearing at a young age. Cold storage 2 °C 120 days. VitC 8.	Eating	PickG early to mid-October. Use October–February.
Champlain[27]		US	<	A grennish yellow apple. Width 83 mm (3.3 in), height 75 mm (3.0 in). Stalk 21 mm (0.83 in). Flesh white, very tender, juicy, subacid. Quality: eating good, cooking excellent.	Eating, cooking	Use August–October
Charden[4][8]		France		Width 80 mm, height 65 mm. Parentage Golden Delicious x Reinette Clochard. Flesh; subacid. Cold storgage 1 °C 150 days. TRI	Cooking, eating	PickG October. Use November–March.
Charlamoff[26][27]		Russia	<1880	Yellow with red flush. Tree small. Flesh white, coarse, juicy, subacid, good.	Eating	Pick August; use August
Charlamowsky (see Duchess of Oldenburg)						
Charles Eyre[7]		Berkshire, England	Introduced 1911	A greenish-yellow apple. Width 102 mm (4.0 in), height 90 mm (3.5 in). Stalk short. Flesh white, soft, dry, acid.	Cooking, pie	PickE mid-September; use September–November
Charles Ross[7][14]AGM[75][31][8]		Berkshire, England	1890s	FCC from RHS in 1899. Orange to red. Width 80 mm (3.1 in), height 70 mm (2.8 in). Stalk 10 mm (0.39 in). Best cooked early in season. Good flavor, and sweet when eaten later in season. Cold storage 3 °C 90 days.	Multi-purpose	PickE mid-September; use October–December
Chataigner(a.k.a. Martrange, Maltranche Rouge)[33][28][34]		Normandie, France	<1400	A green apple with russet and red overcolor (50-70%). Width 72–74 mm (2.8–2.9 in), height 55–67 mm (2.2–2.6 in). Stalk 7–13 mm (0.28–0.51 in). One of the oldest apple varieties in the world.	Cooking, eating, cider.	PickE late October. Use December–April.

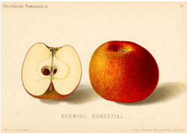
Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
Chaxhill Red[13]		Gloucestershire, England	>1873	A roundish oblate red apple. Width 63 mm (2.5 in), height 52 mm (2.0 in). Stalk short and stout. Cells roundish obovate, axile, open. Flesh tender, subacid.	Eating, cider	
Cheddar Cross[7][76]		Long Ashton, England	Raised 1916, selected 1946, introduced 1949.	Green apple with red flush. Width 60 mm (2.4 in), height 50 mm (2.0 in). P: Allington Pippin x Star of Devon. Flesh yellow, juicy, sharp.	Eating	PickE late August. Use August–September.
Cheese[9]		Pa. US	<1870	Flesh white, tender, subacid. Good. Tree vigorous, bears annually.	Eating	Use November–February
Cheeseborough[10]		US	<1840	One of the largest and one of the poorest of the russet apples. Flesh dry, subacid, sweet.	Cooking	Use November–December
Chelmsford Wonder[7][77][14][78]		Essex, England	c. 1870	A large long keeping yellow-skinned apple with diffuse orange pink flush. FCC from RHS in 1891. Width 75–81 mm (3.0–3.2 in), height 61–68 mm (2.4–2.7 in). Stalk: short and stout. Still grown in Essex orchards including Lathcoats Farm Shop. Flesh; creamy white, firm, tough, fine-textured, juicy, subacid. P Dumelow x ?	Cooking	PickE early October; use November–February
Chenango[9](a.k.a. Chenango Strawberry)[26][27]		N.Y. US	<1850	Width 72 mm (2.8 in), height 72 mm (2.8 in). Stalk 14 mm (0.55 in). Flesh white, firm, tender, juicy, mild subacid, aromatic, good to very good. Too soft to ship well. Aggressive grower, overbears.[79]	Eating	Pick45 August 14. PickE early September. Use September–October
Chester (a.k.a. Chester Redstreak)[9]		Pennsylvania, US	<1850	Medium size. Flesh white, tender, juicy, subacid, aromatic.	Eating	Use November–December

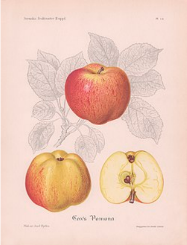
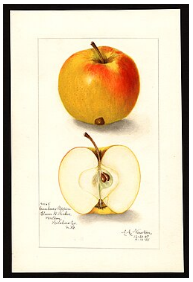
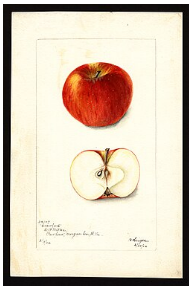
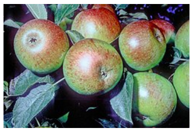
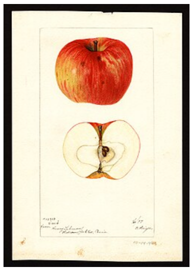
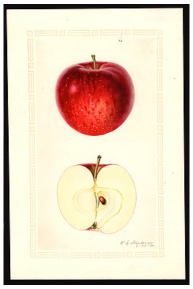
Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
Chestnut[11][80]		Minnesota, US	Introduced 1946	P Wealthy x unknown. Flesh nutlike flavor. Tree vigorous, productive.		
Chieftain[8]		Iowa, US	Raised 1917, introduced 1967	Width 65–80 mm, height 65–75 mm. Stalk 18–35 mm. Flesh white, firm, crisp, juicy, sweet. Cold storage 3-4 °C 120 days.		
Chiver's Delight[31][7]		Histon, Cambridgeshire, England	1920s	Medium to large oblate apple. Red flush over greenish yellow skin. Width 68 mm (2.7 in), height 59 mm (2.3 in). Stalk long. Flesh; creamy white, firm, fine-textured, juicy, sweet. Flavor can be variable but at its best is very well balanced. Grown by Chivers (now a brand of Premier Foods) for apple sauce.	Multi-purpose	Picke mid-October. Use November–January.
Chorister Boy[7]		Wiltshire, England	<1890	A yellow apple with red flush. Width 66 mm (2.6 in), height 60 mm (2.4 in). Stalk medium. Flesh white, juicy, subacid. Particularly attractive blossom.	Eating	PickE late September–early October; use November–December
Christmas Pearmain[7]		England	1893	A yellow apple with red flush (50–75%). Width 63 mm (2.5 in), height 67 mm (2.6 in). Stalk short. Flesh yellow, crisp, subacid, aromatic.	Eating	PickE early October. Use November–January
Cissy (see Tamplin)						
Citron d'Hiver (see Winter Zitronenapfel)						
Clarke (a.k.a. Clarke Beauty)[27]		New York, US	<1900	Flesh tender, juicy, subacid.	Eating	Use October–January
Claygate Pearmain [7][14] [31][13]		Surrey, England	<1821	Suitable for northerly, cold, wet climates: rich, nutty flavor. FCC from RHS in 1921. Width 67–70 mm (2.6–2.8 in), height 59–67 mm (2.3–2.6 in). Stalk 10–18 mm (0.39–0.71 in). Flesh, crisp, greamy white tinged green, subacid, aromatic. Cells obovate to elliptical, axile. TRI	Eating	PickE early October; use December–February
Clayton[10]		Indiana, US	<1850	Width 84 mm (3.3 in), height 70 mm (2.8 in). Stalk 14 mm (0.55 in). Flesh yellow, subacid.	Cooking	Use November–March

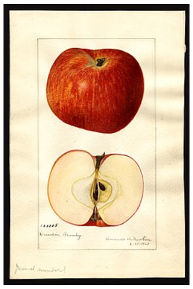
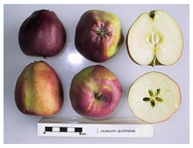
Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
Cleopatra (see Ortley)						
Clivia[4][8]		East Germany	1964	Geheimrat Dr. Oldenburg x Cox's Orange Pippin. Width 64–80 mm (2.5–3.1 in), height 56 mm (2.2 in), weight 100–183 g (3.5–6.5 oz). Stalk 15–30 mm (0.59–1.18 in).Cold storage 2 °C 120 days.	Eating	PickE late September. PickG mid-October. Use October–April
Close[7][25]		Virginia, US	Selected 1928, Introduced 1938	A greenish-yellow apple with red stripes. Width 65–75 mm (2.6–3.0 in), height 67–72 mm (2.6–2.8 in), TRI	Eating	PickE early August; use August.
Cludius Herbstapfel[81]		Germany	<1860	A green apple. Width 80 mm (3.1 in), height 64 mm (2.5 in). Flesh juicy, subacid.	Eating	PickE mid-September; use September–October.
Cockle Pippin(a.k.a Nutmeg Pippin, de. Hahnen Pepping)[7][13][28]		Surrey, England	c. 1800	A greenish yellow apple. Width 62 mm (2.4 in), height 59 mm (2.3 in). Stalk medium. Cells elliptical, axile, open. Flesh, firm, white, dry, sweet.	Eating	PickE early–mid-October; use December–March.
Coffelt[27]		US		Flesh whitish, firm, tender, juicy, subacid, good.	Eating	Use January–May
Cogswell (a.k.a. Cogswell Pearmain)[9]		Connecticut, US	c. 1755	Width 84 mm (3.3 in), height 63 mm (2.5 in). Stalk 16 mm (0.63 in). Flesh yellow, juicy, subacid, aromatic. Very good to best.	Eating	Use December–March
Collamer[26][27]		New York, US	c. 1895	A sport of Twenty Ounce. Width 105 mm (4.1 in), height 95 mm (3.7 in). Stalk 17 mm (0.67 in).		
Collins[27] (a.k.a. Apple of Commerce)		Fayetteville, Arkansas, US	1885	Width 78 mm (3.1 in), height 59 mm (2.3 in). Stalk 19 mm (0.75 in). Flesh white, crisp, firm, subacid, fair to good. Tree vigorous.	Eating	PickE late October. Use January–June

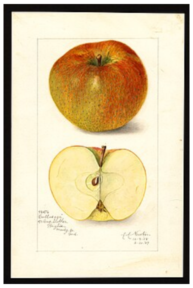
Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
Colora Red York[11] (a.k.a. Red York Imperial)		Colora, Cecil County, Maryland	Discovered 1933. Introduced 1935.	A bright red apple. Bud mutation of York Imperial. Assigned to Bountiful Ridge Nurseries, Maryland.		
Colton[27]		Massachusetts, US	c. 1840	A yellow apple. Flesh juicy, mild subacid.	Eating	Use August
Colvert[10]		US	<1850	A large apple. Flesh white, juicy, subacid.	Eating	Use October–November
Conard[11]		Missouri, US	Introduced 1935	P Ben Davis x Jonathan. Ripens one week after Jonathan. Tree vigorous, resistant to disease.	Eating	
Connel Red Fireside[82]		Wisconsin, US	Discovered 1949, Introduced 1957	Bud mutation of Fireside. Fruit red, large. Tree very hardy, productive.		
Constantine[26][27]		Europe	<1873	Constantine is very similar to Alexander, but ripens later and keeps longer. Width 91 mm (3.6 in), height 69 mm (2.7 in). Stalk 23 mm (0.91 in). Flesh, white, firm, coarse, tender, juicy, subacid, fair to good.	Eating	Use September–November
Cook's Favorite[10]		US	<1850	Flesh yellow, subacid. Stalk long.	Cooking	Use September
Cooper[10][9][27]		Connecticut, US	<1796	Width 86 mm (3.4 in), height 65 mm (2.6 in). Stalk 18 mm (0.71 in). Flesh juicy, subacid, vinous, sweet. Good.	Eating	Use October–December

Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
Cooper Early White[9]		Possibly Illinois, US	<1870	Flesh white, crisp.	Eating	Use September–October
Cooper Market[9][27][83]		Possibly New Jersey, US	<1804	Width 66 mm, height 59 mm. Flesh white, tender, subacid, fair to good. Tree vigorous.	Eating	Use December–May
Cornell Fancy[9]		Pennsylvania, US	<1870	Stalk medium. Flesh white, tender, crisp, juicy, subacid. Very good. Tree vigorous.	Eating	
Cornish Aromatic[7][31][13]		Cornwall, England	very old	Large yellow. High-quality dessert apple. Width 64–77 mm (2.5–3.0 in), height 58–69 mm (2.3–2.7 in). Stalk 18–21 mm (0.71–0.83 in). Cells obovate, axile. Flesh yellowish, firm, crisp, juicy, highly aromatic.	Eating	PickE mid-October; use December–March
Cornish Gilliflower[7][31][13][58]		Cornwall, England	Introduced 1813	Discovered as accidental seedling. Shy bearer. Width 68–70 mm (2.7–2.8 in), height 68–70 mm (2.7–2.8 in). Stalk 18 mm (0.71 in). Cells roundish obovate, axile or abaxile. Partial tip bearer. Flesh yellow, aromatic, sweet. Particularly attractive blossom.	Eating	PickE mid-October; use November–March
Coronation[7]		Sussex, England	1902	A yellow apple with red flush (50–75%). Width 81 mm (3.2 in), height 63 mm (2.5 in). Stalk long. AM from RHS in 1902. Flesh white, soft, dry, sweet.	Cooking, eating	Pick mid-September; use September–December
Cortland[7][25][26][8]		Geneva, New York, US	1899. Introduced 1915.	Width 73 mm (2.9 in), height 57–62 mm (2.2–2.4 in). Classic red coloration, nice crunch. Flesh; white, juicy, crisp. P Ben Davis x McIntosh. Tree early and annual bearer, very hardy. Cold storage 3 °C 90 days.	Eating	Pick45 September 15. Pick55 September 1.

Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
Coryphée[84]		Sint-Truiden, Belgium	2013	Parentage Rubinstep x Nicoter.	eating	Pick early to mid September.
Cosmic Crisp[67]		Washington, United States	Cross made 1997. Became available commercially in 2019.	Width 84 mm (3.3 in), height 79 mm (3.1 in). Stalk 26 mm (1.0 in). Weight 290–300 g (10–11 oz). P Enterprise x Honeycrisp. Flesh: crisp, firm, juicy. SS 12.9–14.6, TA 0.60–0.83.	Eating	Ripens four weeks after Gala.
Cottenham Seedling[7]		Cambridgeshire, England	<1923	P Dumelow x unknown. Width 80 mm (3.1 in), height 67 mm (2.6 in). Stalk short to medium. Flesh white, firm, juicy, acid.	Cooking	PickE late September–early October; use November–March
Coulon's Reinette see Reinette Coulon						
Court of Wick[13]		England	<1790	A green apple with red overcolor (0-20%). Width 61 mm, height 54 mm. Stalk 13 mm. Cells roundish elliptical, axile. Flesh yellow, tender, crisp, juicy.	Eating	Pick October. Use October - March.
Court Pendu Plat (fr. Court Pendu Rouge)[7][31][32][16]		France	1613	Extremely old variety, may date from as early as Roman times. Width 61–67 mm (2.4–2.6 in), height 45 mm (1.8 in). Stalk 8–10 mm (0.31–0.39 in). Popular during the Victorian era. Yellow to light green, flushed with red (0–75%). Particularly attractive blossom.	Eating, cooking, baking, drying, juice.	PickE mid-October; use December–April
Cowan's Seedling[13]		England		A small apple, yellow with red flush. Stalk very short. Cells obovate, abaxile. Flesh juicy, sweet, pleasant flavour.	Eating	Use October
Cowarne Quoining[13]		Herefordshire, England	1826	Width 65 mm (2.6 in), height 65 mm (2.6 in). Stalk short and slender. Cells large, symmetrical, obovate, axile, open. Flesh juicy, sweet and of good flavour.	Eating	Use January–March
Cox's Orange Pippin (cs. Coxova reneta, fr. Orange de Cox, pl. Koksa Pomaranczowa, ru. Renet Coxa)[7][31][4][27][33][16][34][13][17][8]		England	1829	One of the most celebrated apples in the United Kingdom, valued for its aromatic "orange" color and flavor. Width 60–89 mm (2.4–3.5 in), height 48–81 mm (1.9–3.2 in), weight 85–100 g (3.0–3.5 oz). Stalk 10–14 mm (0.39–0.55 in).Cells obovate, axile, slit. The fruit is widely sold commercially. Mainly grown in United Kingdom, Belgium and the Netherlands but also grown for export in New Zealand. Cold storage 3 °C 120 days. VitC 5–11. Density 0.85	Eating	Pick45 September 12. PickE late September. PickG late September–mid-October. Pickg September 15–30. Use October–February

Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
Cox Pomona (a.k.a. Pomona)[7][13][27][15][4][39]		Buckinghamshire, England	c. 1825	A large five crowned apple. Width 82–88 mm (3.2–3.5 in), height 67 mm (2.6 in). Stalk 14 mm (0.55 in). Cells obovate, axile. Raised by Richard Cox. Parentage Alexander x unknown. Mainly grown in Denmark and Sweden. VitC 12.	Eating, cooking	PickE mid–late September. PickG mid-September. Use October–December.
Cranberry Pippin[10][27]		New York, US	<1840	Large yellow apple with red flush. Width 80 mm (3.1 in), height 62–68 mm (2.4–2.7 in). Stalk 10–15 mm (0.39–0.59 in). Flesh white, juicy, subacid.	Cooking	Use November–February
Crandall[85]		Urbana, Illinois, US	Cross made 1914. Selected 1925. Introduced 1952	A red apple. Parentage Rome Beauty x Jonathan.	Eating, Cooking	Pick before Winesap. Use February - April.
Crawford (a.k.a. Crawford Keeper)[10]		US	<1850	Flesh yellow, tender, juicy, subacid.	Eating	Use February–April
Crawley Beauty[7][31][86]		England or France	<1870, introduced 1906.	A pale green cooking apple. Width 58 mm (2.3 in), height 45 mm (1.8 in). Stalk 15–20 mm (0.59–0.79 in). At maturity yellow with orange-red flush. Award of Merit from Royal Horticultural Society in 1912.	Cooking	PickE mid-October; use December–March
Creek[9]		Pennsylvania, US	<1870	Flesh white, tender, juicy, subacid. Very good. Tree vigorous.	Eating	Use December–March.
Crimson Beauty (a.k.a. Early Red Bird)[6]		Canada	1850-1880s	Flushed and striped with red. Width 64mm. Height 51 mm. Stalk 20 mm. Flesh subacid, soft, juicy, raspberry flower. Tree vigorous.	Eating	PickE early August. Use August.

Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
Crimson Beauty of Bath[87]				Sport of Beauty of Bath	Eating	PickE early August.
Crimson Bramley		Nottinghamshire, England	1913	A red mutation(sport) of Bramley.	Cooking	
Crimson Cox[88]		Herefordshire, England	Discovered 1913, Introduced 1928	Mutation of Cox Orange Pippin. Skin covered with crimson.	Eating	
Crimson Crisp(a.k.a. Co-op 39)[89]		New Jersey, US	Cross made 1971	A greenish-yellow apple with red-purple overcolor (95–100%). Flesh crisp, juicy, subacid. SS 13.5–16.5, TA 0.63, D 76. Stalk 12 mm (0.47 in).	Eating	Pick45 September 15. Pick55 September 5. Use October–December.
Crimson Delight		Washington, United States		Crimson Delight is a multi-purpose apple intended for snacking, baking and fresh recipes. The fruit size is medium to large with a firm texture and is crisp and juicy.	Eating, baking	
Crimson Gold[90]		Czech Republic	1944	A golf ball-sized applecrab hybrid developed by Albert Etter who named it *Little Rosybloom* for its cute size and attractive ruby red flush. He died before completing the patent papers. Fruit was later rediscovered and renamed. Very crispy and keeps texture in baking.	Eating, baking	Pick45 September 27.
Crimson Newton Wonder[6]		Holywell, Hertfordshire, England	1921	A more highly coloured sport of Newton Wonder.	Eating, Cooking	PickE mid-October. Use November - March
Crimson Pippin synonym of Detroit Red						
Crimson Pippin synonym of Scarlet Pippin						
Crimson Queening[7][13]		England	<1831	A greenish-yellow apple flushed (50–75%) crimson. Width 73 mm (2.9 in), height 73 mm (2.9 in). Stalk variable. Cells roundish obovate, axile. Flesh greenish white, soft, sweet, juicy, subacid.	Cooking	PickE early September; use September–October

Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
Crimson Superb[87]		Yorkshire, England	<1950	Sport of Laxton's Superb	Eating	PickE early October
Crimson Topaz see Topaz						
Cripps Pink ('Pink Lady')[91][67][43]		Australia	1973, selected 1979, introduced 1989	Flesh firm, crisp, very sweet and slightly tart. Light red, pink and light yellow-green striped skin. Width 70–75 mm (2.8–3.0 in). Weight 197 g (6.9 oz). SS 12.5–16.0, TA 0.71–0.91	Cooking, eating	Pick45 October 21. Pick55 October 10.
Cripps Red		Australia	1973			
Crispin (see Mutsu)						
Criterion		New York	1898	One of parents believed to be Ben Davis, but very tart unlike parent. Dark red skin underlain with stripes.	Cooking, eating	
Croncels (cs. Croncelské, fr. Transparente de Croncels, pl. Kronselska, ru. Prozracinoe Kronseliskoe)[4][33][16][92][17][8]		Crocels, France	Introduced 1869	Round oblong. Pale milky yellow with occasional slight flush. Flesh pale yellow, tender, very juicy, subacid. Width 80–85 mm (3.1–3.3 in), height 67–73 mm (2.6–2.9 in). Weight 195 g (6.9 oz). Stalk 17 mm (0.67 in). Cold storage 4 °C 60 days. VitC 26. Density 0.72	Eating	PickG late August–mid-September. Use September–October
Cullasaga[10]		North Carolina, US	<1858	Flesh yellow, tender, juicy, sweet flavor.	Eating	Use January–April
Curl Tail[7][13]		England	<1872	A yellow apple. Width 70 mm (2.8 in), height 62 mm (2.4 in). Stalk short. Cells obovate, abaxile. Flesh is white, soft, dry, subacid.	Cooking	PickE mid-September; use October–December.
Cutler Grieve[6]		Edinburgh, Scotland	Introduced 1912	Width 76 mm (3.0 in), height 64 mm (2.5 in). Stalk 16 mm (0.63 in). Flesh is white, firm, strawberry flavour. Tree is weak.	Eating	PickE mid-September. Use October–November.

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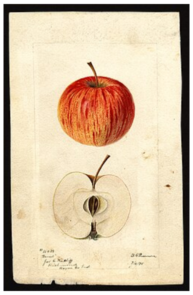
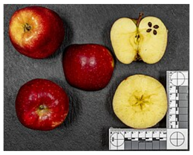
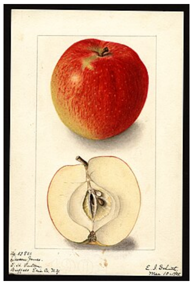
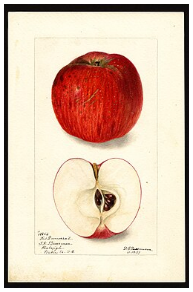
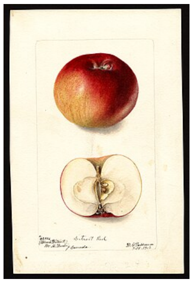
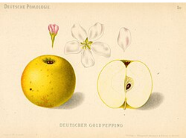
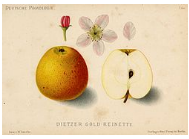
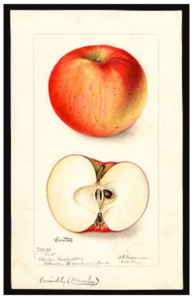
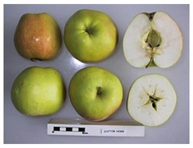
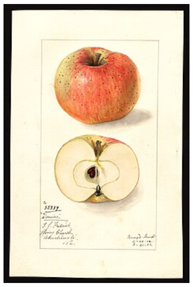
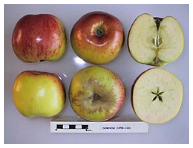
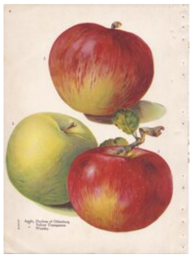
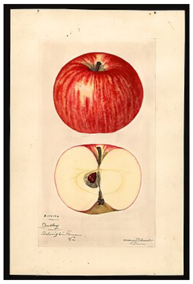
Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
Dakota Beauty[11]		South Dakota, US	Introduced 1944			
Damasonrenette see Reinette de Mâcon						
Daniel[10][9]		Indiana, US	<1850	A delightful dessert apple. Flesh white, fine grained, tender, juicy, subacid, aromatic.	Eating	Use August - September
Danziger Kantapfel(cs. Hranàč gdanský, fr. Calville de Danzig, pl. Kantowka gdanska, ru. Danțigskoe rebristoe)[24][17]		Germany	<1760	A yellow apple with red overcolour. Width 63–78 mm (2.5–3.1 in), height 58–63 mm (2.3–2.5 in) Weight 118 g. Flesh yellowish white, subacid, slightly aromatic.	Cooking, eating	Pick October; use October–December
D'Arcy Spice AGM[93][31][13][14]		Tolleshunt D'Arcy, Essex, England	1785	A medium-sized apple with yellow-green skin, a red blush where exposed to the sun and covered with a spotty ochre russet. Cells rounish obovate, axile, open. White flesh is aromatic, firm and crisp with noticeable hints of anise and clove. Width 67 mm (2.6 in), height 58–61 mm (2.3–2.4 in). Stalk 12 mm (0.47 in). P Reinette Franche x ?	Eating	PickE late October; use December–April
Davey[11]		Massachusetts, US	Introduced 1950	P McIntosh x unknown. Tree bears earlier and more regularly than Baldwin, resistant to scab.	Eating	
Dayton(a.k.a. Co-op 21)[94][43]		Urbana, Illinois, US	Cross made 1967. Selected 1976, introduced 1988	A roundish to oblate apple, with red overcolor (up to 90%). Flesh: fine grained, firm, cisp, very good, subacid, 13,3% soluble solids, 0.3% titrable acid. Width 74 mm (2.9 in), height 65 mm (2.6 in). Stalk 18–21 mm (0.71–0.83 in). P N.J. 123249 x PRI 1235–000. Maturity 4 weeks before Delicious.	Eating	Pick55 August 12.
Dazzle[84]		Hastings, New Zealand	cross made 1997	Width 69 mm. A yellow-green apple with 95% red to orange overcolor. Susceptible to scab and powdery mildew.	Eating	ripens midseason.

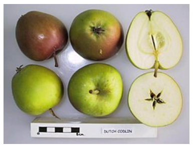
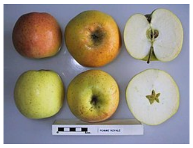
Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
Deacon Jones[26][27]		Pennsylvania, US	<1890	Large oblong-conic, ribbed. Yellow with red flush. Tree vigorous. Flesh yellow, firm, coarse, crisp, tender, juicy, mild subacid, aromatic, fair to good.	Eating	Use November–March
Dean's Codlin[28][13]		Possibly England	<1844	A large apple. Width 91 mm (3.6 in), height 74 mm (2.9 in). Stalk 15 mm (0.59 in). Cells elliptical, abaxile, wide open. Flesh yellowish, tender.	Cooking	Use December–March
De Jaune (see Jaune)						
Delawine[11]		Ohio, US	Introduced 1948	P Delicious x Stayman Winesap. Flesh juicy and flavor of Stayman Winesap. Tree strong grower.		
Delblush[6]		France	1979	Tentation delblush, Golden Delicious × Grifer	Eating	
Delcon[11]		Missouri, US	Introduced 1948.	P Conrad x Deliciious. Tree dwarf tendency, heavy producer.	Eating	
Delcorf (a.k.a. Delbarestivale)[95][8]		France	1960	Parentage Golden Delicious × Stark Jonagrimes. Cold storage 3 °C 50 days.	Eating	PickE early September. Use September–October.
Delfloga		France	2008	Delbardivine delfloga, Royal Gala Tenroy × Florina, scab resistant	Eating	
Delflopion		Delbard, France		Sampion × Florina, scab resistant	Eating	
Delgollune(a.k.a. Delbard Jubilée)[6]		France	1960s	Width 75 mm, height 70–80 mm. Stalk 20 mm. Parentage Golden Delicious x Lundbytorp. Flesh white, crisp, juicy, aromatic, subacid.	Eating, Cooking	PickE mid to late October. Use November - February.
Delrouval		France	1995	Cybèle delrouval, Delcorf × Akane	Eating	
Deltana		France	2010	Delbard Celeste deltana, (Golden Delicious × Grive Rouge) × Florina, scab resistant	Eating	

Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
Democrat 1.(a.k.a. Varick)[9][27]		New York, US	<1869	A yellow apple striped and splashed with red. Width 77 mm (3.0 in), height 70 mm (2.8 in). Stalk slender,24 mm (0.94 in). Flesh juicy, subacid, very good. Tree is good grower and a great bearer.	Eating	Use December–March
Democrat 2.[8]		Tasmania, Australia	c. 1900	Width 57 mm, height 45 mm. Dark red flush. Flesh: crisp, sweet, juicy. Cold storage 0 °C 150 days.		PickE late October. Use January–March.
Detroit Red (a.k.a. Detroit)[9][27]		Possibly the US	<1820	Flesh, white, crisp, juicy, subacid. Width 84 mm (3.3 in), height 68 mm (2.7 in). Stalk 10 mm (0.39 in). Good.	Eating	Use October–February
Deutsher Goldpepping (a.k.a. Pomme d'Or d'Allemange)[28]		Germany	<1833	A yellow apple. Width 59 mm (2.3 in), height 47 mm (1.9 in). Stalk 14 mm (0.55 in).	Eating, cooking	Use January–April
Devonshire Quarreden[7][31][58]		England, possibly France	1685 (documented)	Possible French parentage or ancestry. Crimson red peel. Juicy. Width 51–64 mm (2.0–2.5 in), height 38–48 mm (1.5–1.9 in). Stalk 15 mm (0.59 in). Cells ovate, axile, split. Flesh greenish-white, crisp, juicy, sweet. Tree heavy cropper on warm soil.	Eating	PickE mid–late August; use late August–early September
Dewdney's Seedling[7]		Lincolnshire, England	c. 1850	Large, irregular, late cooking apple. Flesh juicy, acid. Width 95 mm (3.7 in), height 80 mm (3.1 in). Stalk very short.	Cooking	PickE late August–early September; use October–January
Diamond Jubilee[14]		Kent, England	<1901	A yellow apple. AM from RHS in 1901. Flesh firm, white, good.	Eating, cooking	PickE mid-October. Use January–March
Dietzer Gold-Reinette(a.k.a. Reinette de Dietz)[28][34]		Germany	<1820	Width 56–67 mm, height 50–54 mm. Stalk 12 mm. Flesh juicy, aromatic, subacid.	Eating, cooking	Use January - April.
Dijkmanszoet[16]				A yellow to green apple with red stripes. Width 75 mm (3.0 in), height 64 mm (2.5 in). Stalk 18 mm (0.71 in).	Cooking	Use November–April

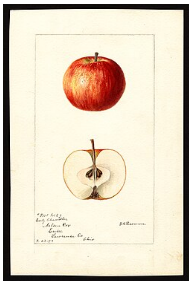
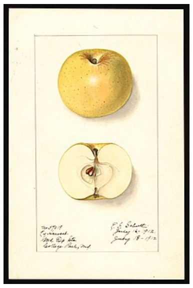
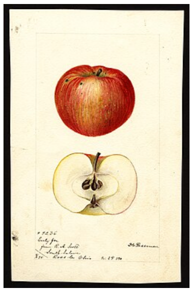
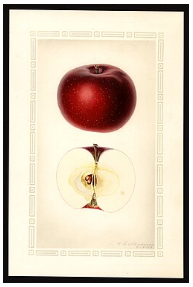
Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
Discovery AGM[96][31][4][8]	discovery apples only £2.99/kg	Essex, England	1949. Introduced 1949.	P Worcester × Beauty of Bath. Width 66 mm (2.6 in), height 48 mm (1.9 in). Stalk 10 mm (0.39 in). Sharp, sweet flavour. Fruits are sold commercially in the United Kingdom. Cold storage 4 °C 30 days.	Eating	PickE mid–late August. PickG mid-August. Pickg August 15–30. Use mid-August–mid-September
Diwa (see Junami)						
Doctor[9][27]		Pennsylvania, US	<1817	Flesh tender, juicy, aromatic, subacid. Good.	Eating	Use October–January
Doctor Hogg[13]		England	<1878	A golden yellow apple striped with crimson. Width 83 mm, height 74 mm. Cells obovate, abaxile. Flesh white, tender, juicy. FCC from RHS in 1878.	Cooking (Eating)	Pick early September. Use November - February.
Domine[27]		US	<1831	Width 74 mm (2.9 in), height 56 mm (2.2 in). Stalk 29 mm (1.1 in). Flesh exceedingly tender and juicy.	Eating	Use December–April
Domino[14][13]		Possibly Nottinghamshire, England	<1883	Oblong, rounded, irregular. Pale yellowish green. Width 64 mm (2.5 in), height 70 mm (2.8 in). Stalk short. Cells elliptical, abaxile. Flesh crisp, acid.	Cooking	PickE mid August. Use August–September.
Domnesc (a.k.a. Pomme de Moldavie, Herrenapfel, ru. Domneşti)[19][17]		Moldova	<1800	Width 100 mm (3.9 in), height 70–80 mm (2.8–3.1 in), weight 170–210 mm (6.7–8.3 in). Flesh, juicy, sweet sour.	Eating	PickG September. PickE mid-October. Use October–January.
Dorsett Golden[18]		Bahamas	1964	Grown from chance seedling of Golden Delicious. Yellow with red flush (10–40%). Flesh sweet, subacid, good. Tree vigorous. One of the most southerly apples grown in North America.	Eating	PickE mid-October. Use December–January.
Double Red Baldwin[11]		New Hampshire	Discovered 1924. Introduced 1927.	Mutation of Baldwin. Darker red than Baldwin	Eating	
Double Red Delicious (see Starking)						

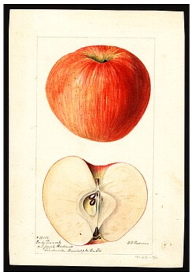
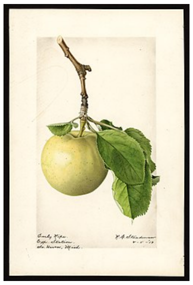
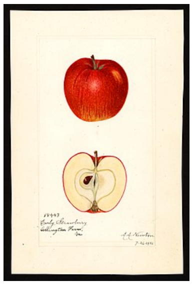
Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
Double Red Duchess (see Red Duchess)						
Double Red McIntosh (see McIntosh Rogers)						
Double Red Rome Beauty[11]		Washington, US	Discovered 1925, Introduced 1927	Mutation of Rome Beauty.	Eating	
Double Red Wealthy[11]		New York, US	Discovered 1933, Introduced 1940	Dark red mutation of Wealthy.	Eating	
Double Red Willow Twig[11]		Illinois, US	Discovered 1927, Introduced 1929.	Dark red mutation of Willow Twig	Eating	
Dougherty/Red Dougherty		Australia, New Zealand	1930	Red Dougherty is a recent mutation discovered in New Zealand from the old Australian Dougherty.	Eating	
Doux d'Argent[33][34]		Anjou, France	<1839	A yellow to green apple. Width 78–92 mm (3.1–3.6 in), height 58–72 mm (2.3–2.8 in). Stalk 5–10 mm (0.20–0.39 in).		Use December–January.
Downton Pippin(a.k.a. Elton Pippin, Downton Golden Pippin, Elton Golden Pippin, Knights's Golden Pippin)[12][13][58]		Herefordshire, England	1806	A dessert apple of first-rate quality. Width 54 mm (2.1 in), height 44 mm (1.7 in). Cells obovate, axile, slit. Parentage: Orange Pippin x Golden Pippin. Flesh yellowish white, firm, crisp, juicy, aromatic.	Eating	PickE mid-September. Use November–January
Drakenstein[18]		South Africa	Introduced 1981	Round, bright red. P (Wemmershoek x Granny Smith) x Richared Delicious. Tree vigorous.	Eating	
Dr. Seelig's Oranje Reinette[16]		Kiel, Germany		A yellow to green apple with no overcolor. Width 73 mm (2.9 in), height 62 mm (2.4 in). Stalk 18 mm (0.71 in).		Use November–January
Dubbele Bellefleur[39]		?	<1760	A green apple striped with red. Width 74–79 mm, height 55–60 mm. Stalk short.		Pick October. Use October–November.
Duchess of Bedford[6]		Bedford, England	<1918	Parentage Cellini x Beauty of Bath. Width 66 mm, height 54 mm. Flesh white, soft, aniseed flavour.	Eating	PickE mid August. Use August–September.

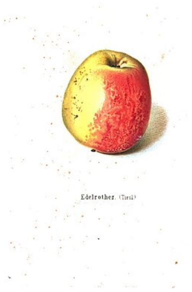
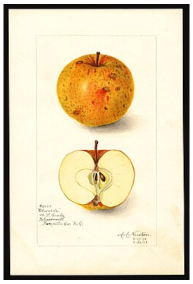
Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
Duchess of Oldenburg (a.k.a. cs. Charlamowski, de. Charlamowsky, fr Borowinka, Borowitsky, Borowicki, pl. Charlamowska)[7][24][33][16][13][26][28][17]		Russia	<1824	Has red stripes with splashes of green. Excellent resistance to freezing temperatures. Stalk 8–20 mm (0.31–0.79 in). Width 69–89 mm (2.7–3.5 in), height 57–73 mm (2.2–2.9 in). Weight 144 gram. Cells ovate, axile.	Cooking, eating	Pick45 August 14. Pick55 July 25. Use September–March
Duchess's Favourite[31][13]		Surrey, England	c. 1800	A yellow apple with red flush. Width 58 mm (2.3 in), height 61 mm (2.4 in). Stalk 12 mm (0.47 in). Cells roundish obovate, axile, open. Flesh yellowish white, tender, juicy, subacid. Tree rather slow in bearing, but then a heavy cropper.	Eating	Pick late August; use August–September
Dudley Winter (a.k.a. Dudley)[27]		Castle Hill, Maine, US	19th century	A medium-sized oblate apple with greenish-yellow skin covered with red stripes over a solid red blush. Width 74 mm (2.9 in), height 60 mm (2.4 in). Stalk 12 mm (0.47 in). Flesh is firm but tender, juicy, aromatic and quite tart, becoming milder as it ages. Good for fresh eating and cooking; rated by many as one of the best for apple pies and sauces. Tree is a natural semi-dwarf, very hardy and bears heavily annually.	Cooking, eating	
Dukat[8]		Czechoslovakia	1965	Width 73–80 mm, height 60–68 mm. Stalk 25 mm. Parentage Golden Delicious x Cox Orange. Cold storage 3 °C 60 days.		
Duke of Devonshire[7][31][28]		Lancashire, England	Raised 1835. Introduced 1875	Dessert apple, resistant to scab and canker. Width 61–69 mm (2.4–2.7 in), height 54–56 mm (2.1–2.2 in). Stalk 5 mm (0.20 in).	Eating	PickE early October; use January–March
Dülmener(aka Dülmener Rosenapfel, Dülmener Herbstrosenapfel)[4][97][8]		Germany	1870	Width 83 mm (3.3 in), height 68 mm (2.7 in), weight 195 mm (7.7 in). Stalk 10–16 mm (0.39–0.63 in).Cold storage 3 °C 90 days. VitC 6. Density 0.81	Cooking, eating	PickE mid-September. PickG mid–late September; use September–December

Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
Dummellor's Seedling(a.k.a. Dumelow's Seedling) AGM[98][99][31][13]		Shackerstone, Leicestershire, England	<1800	Roundish-oblate apple with pale greenish-yellow skin strewn with large russet dots, occasionally covered with a delicate pinkish-orange blush. Width 77 mm (3.0 in), height 61 mm (2.4 in). Stalk 11–14 mm (0.43–0.55 in). Cells obovate, axile to abaxile. Flesh yellow-tinted white flesh, aromatic, firm, crisp, tart, and very juicy. One of the most widely grown culinary apples of Victorian England, esteemed for its fine flavour and good keeping qualities.	Cooking	PickE mid-October; use November–March
Dungay[13]		England	<1884	An excellent cooking apple. Width 76 mm (3.0 in), height 63 mm (2.5 in). Stalk 25 mm (0.98 in).	Cooking	Use October–December
Dunning[11]		Geneva, New York, US	Raised 1923. Introduced 1938	P Early McIntosh x Cox Orange. Flesh sweet.	Eating	Pick early August. PickE late August. Use August–September.
Dutch Codlin (a.k.a. Chalmers Large, Glory of the West)[13][58]		Possibly the Netherlands	1783	One of the best kitchen apples. Greenish yellow with red flush. Stalk 25 mm (0.98 in) and thick. Eye small and closed. Flesh white and sub-acid.	Cooking	PickE early September. Use September.
Dutch Mignonne[100][32][33][35]		Holland or Germany	<1766	Medium size round. Width 60–80 mm (2.4–3.1 in), height 55–70 mm (2.2–2.8 in). Cells obovate, axile, open. Flesh, cream, crisp, juicy. Stem long.	Eating, cooking, baking, drying, juice	PickE early October. Use November–April.
Dyer (a.k.a. Pomme Royale)[26][9][27]				A yellow apple with brown flush. Width 72 mm (2.8 in), height 60 mm (2.4 in). Stalk 20 mm (0.79 in). Tree vigorous. Flesh yellow, crisp, tender, aromatic, subacid, aromatic, very good to best.	Eating	PickE early September. Use September–October.
Dymock Red[13]		Gloucestershire, England		A roundish or oblate red apple. Width 54 mm (2.1 in), height 41 mm (1.6 in). Stalk very short. Cells ovate, axile, closed. Flesh yellowish, soft, tender, subacid.	Eating, cider	Pick late September

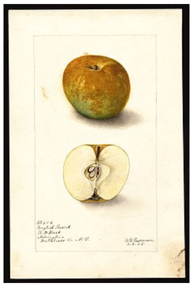
E

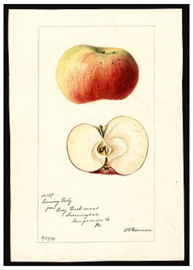
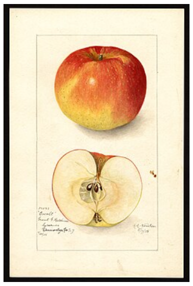
Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
Egle		Lithuania			Eating	
Eady's Magnum[7]		England	c. 1908	Width 91 mm (3.6 in), height 73 mm (2.9 in). Stalk short. Flesh white, juicy, acid.	Cooking	PickE mid-October; use December–March
Early Blaze[8]		US	Introduced 1957	Cold storage 2 °C 60 days		
Early Bough see Sweet Bough						
Early Chandler[9]		US	<1875	Stalk short. Flesh yellow, tender, juicy, subacid. Too acid for eating.	Cooking	Use August
Early Cortland[101]		Geneva, New York, US	Cross made 1938, selected 1949	Diameter 75–90 mm (3.0–3.5 in). Skin color 60–95% red. P Cortland x Lodi.	Eating	
Early Harvest (a.k.a. July Pippin, Yellow Harvest, Tart Bough)[9][10][27][26][13][58]		US	<1806	Width 58–85 mm (2.3–3.3 in), height 39–70 mm (1.5–2.8 in). Stalk 17–20 mm (0.67–0.79 in). Cells obovate axile, open. Flesh white, crisp, tender, juicy, subacid, good to very good.	Eating	Pick July; use July
Early Joe[9][10][26][27]		New York US	<1843	Width 61 mm (2.4 in), height 46 mm (1.8 in). Stalk 20 mm (0.79 in). Flesh whitish, tender, juicy, vinous flavor, very good to best. Tree is a slow grower.	Eating	Use mid-August–mid-September
Early Julien (a.k.a. Early Julyan)[12][13]		Scotland	<1800	An excellent culinary apple. The tree is not a large grower. Width 60 mm (2.4 in), height 48 mm (1.9 in). Cells ovate, round or oblate, open or closed. Flesh yellowish, white, crisp, very juicy.	Cooking	PickE August, use August
Early McIntosh[11]		Geneva, New York, US	Introduced 1923	P Yellow Transparent x McIntosh. Flavor excellent.	Eating	Pick early August
Early Nonpareil[13]		Norfolk, England	c. 1780	Width 57 mm (2.2 in), height 45 mm (1.8 in). Cells obovate,	Eating	Use October - December.

Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
				axile. Flesh crisp, aromatic, subacid.		
Early Pennock (a.k.a. Shaker Yellow, Homony)[10]		US	<1800	Width 79 mm (3.1 in), height 70 mm (2.8 in). Stalk 12 mm (0.47 in). Flesh yellow, avid. Quality poor.	Cooking	Use July–August
Early Red Bird see Crimson Beauty						
Early Red Juneating see Margaret						
Early Ripe[9][27]		Possibly Pennsylvania, US	<1867	Width 75 mm (3.0 in), height 59 mm (2.3 in). Stalk 15 mm (0.59 in). Flesh white, tender, juicy, subacid. Good. Tree productive.	Eating	
Early Strawberry[9][10][27][26]		New York, US	<1838	Width 58–63 mm (2.3–2.5 in), height 49–52 mm (1.9–2.0 in). Stalk 25–33 mm (0.98–1.30 in). Flesh white, tender, subacid, aromatic, very good.	Eating	Use July–September
Early Victoria (a.k.a. Emneth Early)[7][16][8]		Essex, England	1899 (introduced)	Pale yellow fruit. Possibly from Lord Grosvenor × Keswick Codlin. Width 71 mm (2.8 in), height 67 mm (2.6 in). Stalk 18 mm (0.71 in). Flesh; greenish-white, crisp, firm, acid. Cooks well, breaks up completely when cooked. Cold storage 1 °C 60 days.	Cooking, eating	PickE late July–early August. Use August–September.
Easter Orange[53][14]		England	<1897	Round conical, deep golden yellow with flush and stripes of dark brown red. Flesh firm, yellow, of good flavour. AM from RHS in 1897. Width 66 mm (2.6 in), height 63 mm (2.5 in).	Eating	PickE early October. Use February–April
Ecklinville[7][13]		Ecklinville, Ireland	c. 1820	Large, round, greenish-yellow. Width 78–87 mm (3.1–3.4 in), height 63–70 mm (2.5–2.8 in). Stalk short. Cells ovate, abaxile. An excellent early cooker. Flesh; white, soft, fine-textured, acid, juicy.	Cooking	PickE early September; use September–October
Ecolette[21]		Wageningen, Netherlands		Flesh: firm, juicy, shap, aromatic. Parentage Elstar x Prima.	Eating	PickE October

Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
Edelborsdorfer (cs. Mišenské, Míšeň česká, ru. Borsdorfskoe blagorodnoe)[81][17]		Germany	<1600	A green apple with red flush and russet. Width 70 mm (2.8 in), height 63 mm (2.5 in).	Eating, cooking	PickE mid-October; use December–March
Edelrother[28]			<1856	Yellow with red flush. Width 65 mm (2.6 in), height 61 mm (2.4 in). Stalk 16 mm (0.63 in).	Eating	Use November–January
Edith Hopwood[30]		Essex, England	<1929	Yellow with russet. Stalk very long.	Eating	PickE early September. Use October–November
Edward VII[14]AGM[102][31]		Worcestershire, England	1908 (introduced)	A large oblate-round apple with yellow-green skin and pinkish-brown blush. Width 76–83 mm (3.0–3.3 in), height 60–70 mm (2.4–2.8 in). Stalk 6 mm (0.24 in). AM from RHS in 1903. Suitable for more northerly, cold, wet climates. Flesh; pale yellow, firm, coarse-textured, juicy, acid. Extraordinary keeper; apple ripens in autumn and will keep until Easter. P Possibly Blenheim Orange × Golden Noble. Cooks well, breaks up completely.	Cooking	PickE mid-October; use December–April
Edwards[9]		North Carolina, US	<1869	A greenish yellow apple, lightly striped with red. Flesh juicy, firm. One of the best keepers.	Eating	PickE mid-October.
Edwin Beckett[30][103]		England	<1915	Green to yellow with red flush. Width 100 mm (3.9 in), height 114 mm (4.5 in).	Cooking	
Egremont Russet AGM[104][31][30]		Sussex, England	<1872	Width 64–68 mm (2.5–2.7 in), height 48–57 mm (1.9–2.2 in). Stalk 6–10 mm (0.24–0.39 in). Brown russeting. Excellent keeper. Resistant to scab, very prone to bitter pit. Flesh; cream, firm, fine-textured, dry, nutty flavor.	Eating	PickE late September; use October–December
Eifeler Rambur[32]				A yellow apple striped with red. Width 65–85 mm (2.6–3.3 in), height 50–65 mm (2.0–2.6 in). Flesh crisp, dry, subacid. C 8.	Eating, cooking, baking	Use December–March
Ein Shemer[18]		Israel	1963	P Zabidani × Golden Delicious. Tastes tart, does not do well in cold weather. (Not the same as Anna (apple))	Eating	Ripens in June

Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
Elektra[4]		Germany		Width 68 mm (2.7 in), height 58 mm (2.3 in), weight 95–100 g (3.4–3.5 oz). Stalk 5–15 mm (0.20–0.59 in).	Cooking, eating	PickE early October. PickG mid–late October; use November–February
Elise Rathke[28]		Danzig	<1880	A yellow to green apple, with red overcolor. Width 60 mm, height 52 mm. Stalk 9 mm. Flesh yellowish-white, juicy, subacid, aromatic.	Eating	Pick October. Use December–April.
Ellison's Orange[30][14] AGM[105][31][78][16][8]		Bracebridge, Lincolnshire, England	Introduced 1911	Width 67–75 mm (2.6–3.0 in), height 57–61 mm (2.2–2.4 in). Stalk 12–35 mm (0.47–1.38 in). P Cox's Orange Pippin × Cellini. AM from RHS in 1911. FCC from RHS in 1917. Rich aniseed flavor. Flesh; creamy white, soft, juicy, subacid, aniseed flavour. Cold storage 4 °C 120 days.	Eating	PickE mid-September; use September–October.
Elstar AGM[106][43][8]		Netherlands	Cross made 1955	Golden Delicious × Ingrid Marie. Flesh white, firm, good flavor, acid at harvest. Medium-sized, mostly red with yellow showing. Often used in desserts due to its intense honey flavor. Susceptible to powdery mildew and Phytophthora rot. Cold storage 2-3 °C 90 days.	Cooking, eating	PickE early October. Pickg September 23–October 7. Use October–December.
Emneth Early[107][14] AGM[108][31]		Cambridgeshire, England	<1899	Width 64 mm (2.5 in), height 61 mm (2.4 in). Stalk 23 mm (0.91 in). Suitable for northerly, cold, wet climates. P Hawthornden x Keswick Codlin. A biennial crop that needs thinning. AM from RHS in 1899. Good disease resistance.	Cooking	PickE late July–early August; use July–August
Empire[109][4][8]		Geneva, New York, US	Introduced 1966	P McIntosh x Red Delicious.Flesh; white, juicy, subacid. Tangy taste. Ruby red color. Cold storage 2 °C 120 days.	Eating	Pick45 September 25. Pick55 September 10. PickG mid-September. Use October–December.
Empire Red[11]		British Columbia, Canada	Introduced 1942	A red apple. P unknown.	Cooking, eating	
Empress[18][43]		Geneva, New York, US	Cross made 1969, selected 1977. Introduced 1988	A dark red apple, fair. Width 60–65 mm. P Jonamac x Vista Bella. Flesh light yellow, semifirm, subacid.	Eating, cooking	
Encore[7][31][14]		Berkshire, England	1906	Large cooking apple. Width 83–96 mm (3.3–3.8 in), height 73–90 mm (2.9–3.5 in). Stalk 10–15 mm (0.39–0.59 in). First Class Certificate from RHS in 1908. Flesh; creamy white, soft, coarse-textured, juicy, subacid. Excellent cooker.	Cooking	PickE early–mid-October; use December–April
Engelsberger[5][4]		Germany	1854	A German cider apple. Sugar-acid ratio 10:1. Juice yield 70–75%. Flesh; white, juicy, acid.	Cider, juice	PickG late September. Use late September–early October
English Codlin (a.k.a. Common Codlin, Codlin, Quodlin)[14][13]		England	<1600	Yellow with red flush and russet. Width 82 mm (3.2 in), height 64 mm (2.5 in). Cells obovate, abaxile. Flesh, tender, white. acid, good. Stalk long.	Cooking	Use August–September

Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
English Russet[9][10]			<1870	Width 69 mm (2.7 in), height 62 mm (2.4 in). Stalk 13 mm (0.51 in). Flesh yellowish-white, crisp, subacid. Good.	Eating	Use January–May
Enterprise(a.k.a. Co-op 30)[110][111][44]		Illinois, US	Selected 1978, introduced 1993	A yellow apple with red overcolor (95%). Width 89 mm (3.5 in), height 76 mm. Overcolor 88%. Stalk short. Flesh firm, crisp, spicy. Stores well up to six months. Makes very good candy apple.	Eating	Pick50 October 20–30. Pick55 October 8–20.
Envy		New Zealand	2009	Sweet and crispy, takes 4–8 hours after cutting to start browning. Royal Gala × Braeburn.	Eating	
Epicure[7]		Bedford, England	1909	Yellowish apple with reddish blush. Good clean taste. Award of Merit from RHS in 1931. Width 63 mm (2.5 in), height 54 mm (2.1 in). Stalk long. Needs thinning for size. Prone to bitter pit, canker.	Eating	PickE mid–late August; use August–September.
Erickson[11]		Minnesota, US	Introduced 1923	A large green apple.		
Eris[112]		Greece	Introduced 2016	A red apple. Width 71 mm (2.8 in), height 73 mm (2.9 in). Stalk 12 mm (0.47 in). Weight 222 g (7.8 oz). Flesh: white-yellowish, juicy, crisp, aromatic. P Black Ben Davis x Red Chief. SS 14.1% TA 0.3%. C 8. DBH 143.	Eating	Pick September 7–13. Use September–April.
Erwin Baur[4][32][8]		Germany	1928, introduced 1955	Width 68–80 mm (2.7–3.1 in), height 57 mm (2.2 in), weight 105–212 g (3.7–7.5 oz). Stalk 15–20 mm (0.59–0.79 in). Cold storage 1 °C 120 days. Vit C 7. Density 0.85	Cooking, eating	PickE early October. PickG early–mid-October; use December–March
Esopus Spitzenburg[9][27][26][13][28]		Esopus, New York, US	c. 1750	Grown by Thomas Jefferson at Monticello. Named for creek near which first seedling found. Heirloom variety still available at farmstands in Northeast and portions of Virginia. Flesh yellow, firm, crisp, juicy, aromatic, subacid, very good to best. Difficult to grow for inexperienced planters. Width 73–77 mm (2.9–3.0 in), height 68–76 mm (2.7–3.0 in). Stalk 19–24 mm (0.75–0.94 in). Cells ovate, axile, slit.	Cooking, eating	PickE early–mid-October. Use December–February
Etter's Gold[11]		California, US	Introduced 1944	Golden yellow. P unknown. Flesh crisp.		Pick October
Eva[18]		Brazil		A yellow apple red striped (70%). P Gala x Anna. Flesh sweet, subacid, good. Tree very productive.	Eating	
Evagil[14]		England	Introduced 1863	A golden yellow apple. Stalk very short. Flesh pale yellow, hard, dry.	Cooking, eating	PickE late August. Use September–October

Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
Evening Party[9]		US	<1860	Width 68 mm (2.7 in), height 52 mm (2.0 in). Stalk 14 mm (0.55 in). Flesh juicy, vinous, aromatic.	Eating	Use December–January
EverCrisp[113]		Indiana, US	2008	Described as Fuji x Honeycrisp	Eating	Pick45 October 10. Pick55 October 3.
Ewalt[10]		Pennsylvania, US	<1850	A large apple, yellow with red flush. Width 75 mm (3.0 in), height 63 mm (2.5 in). Flesh acid, aromatic.	Eating	Use February–April
Exeter Cross[7][76]		Long Ashton, England	1924, introduced 1952	P Worcester Pearmain x Beauty of Bath. Width 59 mm (2.3 in), height 47 mm (1.9 in). Stalk variable. Flesh crisp, juicy, sweet.	Eating	PickE early August; use August
Exquisite (Laxton Exquisite)[7]		Bedford, England	1902	Award of Merit from RHS in 1926. Width 70 mm (2.8 in), height 67 mm (2.6 in). Stalk short to medium. Flesh sweet, aromatic. P Cox Orange x Cellini.	Eating	PickE late August; use September–October

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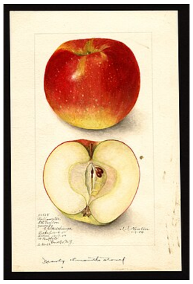
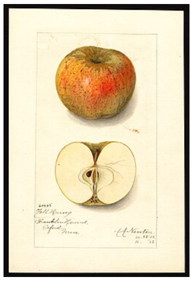
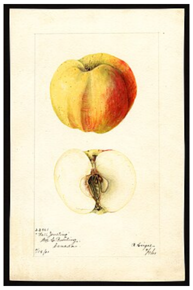
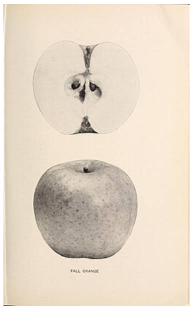
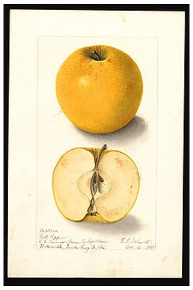
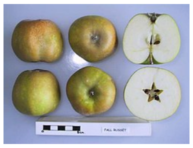
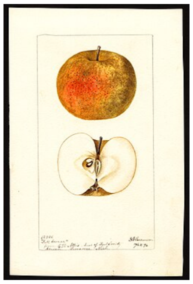
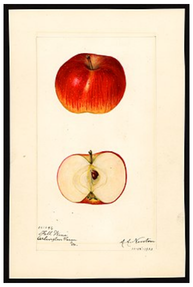
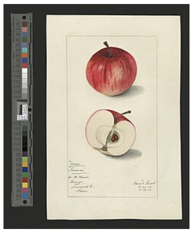
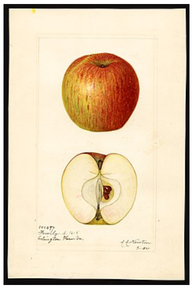
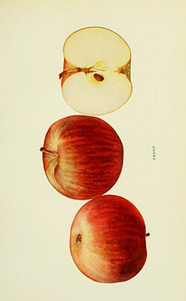
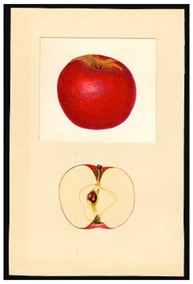
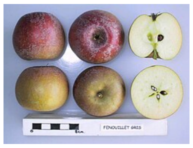
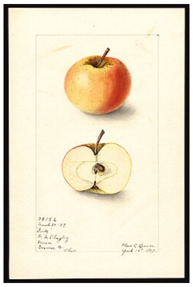
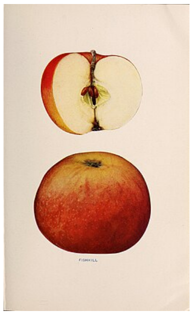
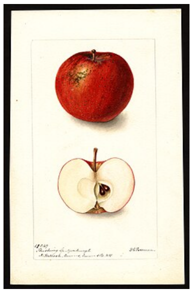
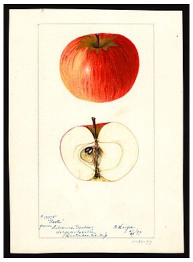
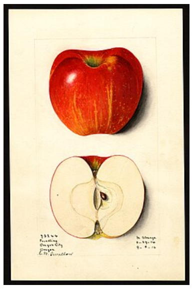
Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
Fagerö[81][25]		Sweden	<1860	Width 75–80 mm (3.0–3.1 in), height 68 mm (2.7 in). A red mutant of Grågylling.	Eating	Use October–December
Fallawater (a.k.a. Tulpehocken)[10][27][26]		Pennsylvania, US	<1842	Width 88 mm (3.5 in), height 70 mm (2.8 in). Stalk 8 mm (0.31 in). Flesh greenish white, crisp, juicy, mild subacid, good.	Eating	Use November–December
Fall Harvey[27]		US	<1838	Flesh whitish, crisp, juicy, subacid, high flavor.	Eating	PickE mid-September. Use October–December
Fall Jenneting (a.k.a. Fall Jeneting)[27]		Connecticut, US	<1827	Flesh yellow, crisp, tender, juicy, subacid. The tree is a strong grower.	Cooking	Use September–December
Fall Orange[27][9]		Massachusetts, US	<1848	Pale yellow. Width 85 mm (3.3 in), height 75 mm (3.0 in). Stalk 17 mm (0.67 in). Flesh white, crisp, tender, juicy, subacid, aromatic. A poor shipper. Biennial. Quality: eating excellent, cooking very good.	Eating, cooking	Use September–December
Fall Pippin[9][57][10][26][13][58]		US	<1806	Large yellow, roundish to roundish oblate. Width 99 mm (3.9 in), height 86 mm (3.4 in). Stalk 22 mm (0.87 in). Cells obovate, axile. Flesh whitish - yellow, firm, fine, tender, very juicy, subacid, aromatic, very good. AS s. TRI	Eating, cooking	PickE mid-September; use September–December

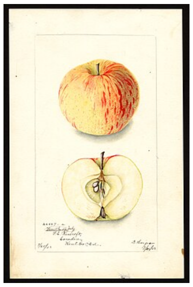
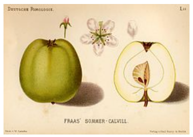
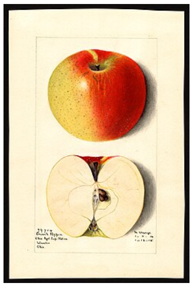
Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
Fall Russet[6]		US	c1875	Flesh aromatic, good.	Eating	PickE early to mid September. Use September - October.
Fall Swaar (a.k.a. Autumn Swaar)[10]		US	<1800	Width 70 mm (2.8 in), height 58 mm (2.3 in). Stalk 13 mm (0.51 in). Flesh yellow, juicy, mild subacid.	Cooking, eating	Use September
Fall Wine (a.k.a. Ohio Wine, Musk Spice, Sweet Wine)[9]		US	<1800	Width 75 mm (3.0 in), height 56 mm (2.2 in). Stalk 23 mm (0.91 in). Flesh yellowish, juicy, aromatic, mild, subacid, sweet.	Eating	Use September–November
Falstaff[114][43]		Kent, England	1966, introduced 1989. Red stripes on yellow-green background.|A good pollinator. Width 65–75 mm. Parentage James Grieve x Golden Delicious.	Dessert	PickE early October. Use October–December.	
Fameuse[7][10][9][27][115][26]		Canada	<1730	Small apple, very sweet, flavour similar to McIntosh. Flesh white, tender, juicy, subacid, perfumed, very good. Width 60–72 mm (2.4–2.8 in), height 53–56 mm (2.1–2.2 in). Stalk 11–17 mm (0.43–0.67 in). Of no value in Britain.	Eating	Pick45 September 26. PickE late September–early October. Use October–November.
Family[9]		Georgia, US	<1860	Width 78 mm (3.1 in), height 58 mm (2.3 in). Stalk 20 mm (0.79 in). Flesh White, juicy, mild, pleasant, subacid.	Eating	Use August–September

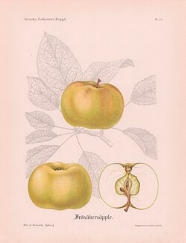
Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
Fanny[57][26][27]		Pennsylvania, US	<1869	A bright red fruit of good dessert quality. Width 63 mm (2.5 in), height 50 mm (2.0 in). Roundish slightly oblate. Tree vigorous. Flesh yellow, firm, fine, tender, juicy, mild subacid, good to very good.	Eating	Use September–November
Faurot[11]		Missouri, US	Introduced 1935	P Ben Davis x Jonathan. The tree is disease resistant.		
Fearns Pippin[12][13][34]		London, England	<1780	An excellent apple for eating and cooking. The tree is very hardy and a great bearer. Width 64 mm (2.5 in), height 53 mm (2.1 in). Stalk medium. Cells obovate, axile, slit.	Cooking, eating	PickE late September–early October; use November–February
Federal Pearmain (a.k.a. Staaten Parmäne)[13][34]		England	<1831	Width 70 mm (2.8 in), height 57 mm (2.2 in).Stalk 13 mm. Cells oblate, axile. Yellow red streaked. Flesh vinous.	Eating	Use December - March.
Feltham Beauty[14]		Buckinghamshire, England	<1908	Yellowish-green with red stripes and flush. Width 76 mm (3.0 in), height 70 mm (2.8 in). P Cox Orange x Gladstone. Flesh, crisp, sweet, very good.	Eating	PickE early August. Use August–September
Fenouillet Gris[12][33][34]		France	1608	A dessert apple of great excellence. Width 64 mm (2.5 in), height 50 mm (2.0 in). Short stalk.	Eating	PickE mid-October; use November–February
Feuillemorte[6]		France	<1948	Flesh crisp, brisk, juicy.	Eating, juice	PickE late October. Use December - March.

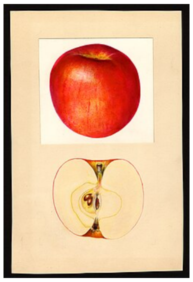
Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
Fiesta AGM[116][31][43][8]		Kent, England	Cross made 1971, selected 1979.	Sometimes called Red Pippin. Claims both UK and US heritage: P Cox's Orange x Idared. Width 58 mm (2.3 in), height 51 mm (2.0 in). Stalk 22–30 mm (0.87–1.18 in). Has flavour similar to the former but storage, colouring, and cold tolerance of the latter. Can be susceptible to scab and canker. Cold storage 2 °C 90 days.	Eating	PickE mid–late September; use October–January
Filippa[25][8]		Denmark	1893	A yellow apple with some red overcolour. Width 63 mm (2.5 in), height 58 mm (2.3 in). Cold storage 1 °C 150 days.	Cooking, eating	PickE mid-September; use September–December
Fillbasket[12]		England	<1875	Name of two different apple cultivars. One from Lancashire and the other from Kent.	Cooking	
Fink (a.k.a. Fink's Seedling)[10]		Ohio, US	<1847	A small apple. Flesh whitish, juicy, subacid good to very good. Good keeping qualities (one year).	Eating	
Finkenwerder Prinz (a.k.a. Finkenwerder Herbstprinz)[32][4][8]		Elbinsel, Finkenwerder, Germany	1860	A yellow apple. Width 60–70 mm (2.4–2.8 in), height 60–70 mm (2.4–2.8 in). Flesh; yellow to white, crisp, acid. Cold storage 1 °C 150 days.	Eating, cooking	PickE late October. PickG mid-October. Pickg October 1–20. Use December–March.
Fireside[11][80]		Excelsior, Minnesota, United States	Selected 1917. Introduced 1943	Very fragrant. Yellow with red striping. Sweet apple, very popular in upper Midwest. Flesh yellowish, coarse, tender, juicy, subacid. Parentage Wealthy x Northwest Greening.	Eating	Pick45 October 1. PickE early October. Use November–April

Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
Fiskhill[27]		New York, US	<1869	Width 70–93 mm (2.8–3.7 in), height 65 mm (2.6 in). Stalk 16 mm (0.63 in). Tree vigorous. Flesh white, firm, coarse, juicy, mild subacid, fair to good.	Eating, cooking	Use November–February
Flake's Fall[9]		Pennsylvania, US	<1869	Yellow with red flush. Width 95 mm (3.7 in), height 73 mm (2.9 in). Stalk 17 mm (0.67 in). Flesh juicy, subacid, aromatic.	Eating	Use October–November
Flame 1.[109]		Boreham, Essex, England	1925	Width 67 mm (2.6 in), height 56 mm (2.2 in). Yellow, striped scarlet. Flesh, sweet, aromatic, subacid.	Eating	PickE late August. Use August–September.
Flamenco (a.k.a. Obelisk)		United Kingdom	1950–1999	A columnar ornamental tree with delicious fruit	Eating	
Flanders Pink see Mariposa						
Flandrischer Rambour(fr. Rambour de Flandre)[28][34]	Flandrischer Rambur	Belgium	<1800	A yellow apple with red flush. Width 93 mm (3.7 in), height 67 mm (2.6 in). Stalk 13 mm (0.51 in).		Use November–January
Flickäpple[25]		Sweden	<1850	A large cooking apple. Yellow with red stripes. Width 80 mm (3.1 in), height 55 mm (2.2 in).	Cooking	
Florina (a.k.a. Querina)[21][43]		Angers, France	Introduced 1977	75% Red overcolor on yellow background. Scab resistant. Susceptible to powdery mildew.	Eating	PickE early October. Pickg October 1–20. Use October–December.
Flower of Kent (a.k.a. Isaac Newton)[12][13]		Kent or Lincolnshire England	<1629	A first-rate kitchen apple from October to January. Width 89 mm (3.5 in), height 70 mm (2.8 in). Stalk short. Cells obovate, abaxile. Flesh crisp, subacid. This is the variety that inspired Sir Isaac Newton to consider gravity.	Cooking	PickE mid-October. Use November–January.

Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
Flushing Spitzenberg[10][58]		US	<1822	Flesh white, yellow, juicy, crisp, mild, sweet, good.	Eating	Use November–February
Folwell[11][80]		Minnesota, US	Selected 1913. Introduced 1922	A large apple. Parentage Duchess of Oldenburg x (Alexander x Golden Russet).		
Foote (a.k.a. Foote's Nonpareil)[9]		Mass. US	<1875	Flesh firm, juicy, aromatic, subacid, very good. Tree vigorous, annual bearer.	Eating	Use November
Forge[7]		Sussex, England	<1851	A yellow apple with red Flush. Width 60 mm (2.4 in), height 54 mm (2.1 in). Stalk short. Flesh white, crisp, juicy, aromatic.	Eating	PickE late September; use October–November
Fortune AGM[117] (Laxton's Fortune)[31][16]		England	1904, introduced 1931	Cox's Orange Pippin × Wealthy. First Class Certificate from RHS in 1948. Width 68–75 mm (2.7–3.0 in), height 58–60 mm (2.3–2.4 in). Stalk 20–25 mm (0.79–0.98 in). Prone to canker, good resistance to scab. Tendency to be biennial.	Eating	PickE early September; use September–October
Fortune[44]				Width 91 mm, height 77 mm. Parentage Red Spy x Empire	Eating	Pick 5 days after Golden Delicious
Foundling (a.k.a. Shirley, Groton)[10]		Massachusetts, US	<1820	A medium to large apple. Flesh white, tender, juicy, subacid, aromatic, very good.	Eating	Use September

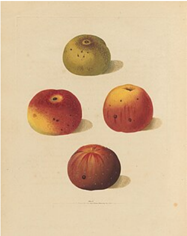
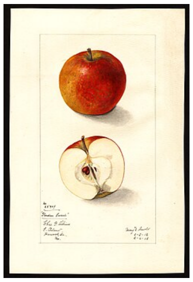
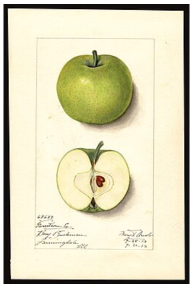
Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
Fourth of July (a.k.a. Sibirian August, August Apple)[9]		Germany	<1875	Flesh white, juicy, subacid, good. Stalk short. The tree is a strong grower.	Cooking, eating	
Fox Kernel (a.k.a. Sack)[13]		Herefordshire, England		Yellow with red stripes. Width 70 mm (2.8 in), height 70 mm (2.8 in). Stalk long. Cells ovate, axile, closed. Flesh soft, tender, dry, sweet.	Cider	
Foxley[13]		England	c. 1800	Very small. Stalk 25 mm (0.98 in). Raised by Thomas Andrew Knight.	Cider	
Foxwhelp[13]		Herefordshire, England	<1650	Striped red and yellow. Flesh yellow with a rough acid flavour. Width 63 mm (2.5 in), height 63 mm (2.5 in). Stalk 19 mm (0.75 in). Cells, open elliptical, pointed. Flesh yellow, acid.	Cider	
Fraas Sommer-Calvill[28]		Germany	c. 1850	Width 74 mm (2.9 in), height 68 mm (2.7 in). Stalk 15 mm (0.59 in).	Eating	Use September–October
Franklin[11]		Ohio, US	Introduced 1937	P McIntosh x Delicious.	Eating	
Fred Hough[18]		Brazil	Introduced 1994	Small to medium, red striped. Very low acid content. P NJ 76 x Coop 14.	Eating	
Freedom[5][118]		Geneva, New York, US	Cross made 1958, first fruited 1965, introduced 1983	Yellow with red stripes (80%). Flesh: firm, juicy, crisp, subacid. Width 85 mm (3.3 in), height 69 mm (2.7 in). DBH 143.	Eating, cooking, juice, cider	PickE late September. Use October–December.
French Pippin[9]			<1850	Flesh yellowish, tender, subacid, good. Tree vigorous.	Eating	Use October–January

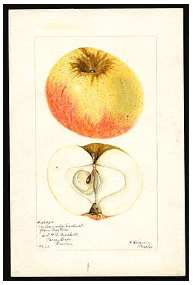
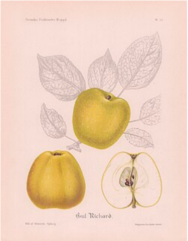
Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
Freyberg[7]		New Zealand	1934	P Golden Delicius x Cox Orange. Width 65 mm (2.6 in), height 56 mm (2.2 in). Stalk long. Flesh white, juicy, sweet, aromatic.	Eating	Pick early October; use October–December
Freiherr von Berlepsch[4][17]	Roter Berlepsch	Germany	1880	Width 54 mm (2.1 in), height 63 mm (2.5 in). One of the best eating apples. High in Vitamin C. Picking September.	Eating, juice	PickE early October. PickG early–mid-October. Pickg September 23–October 7. Use October–December
Freiherr von Trauttenberg[28]	Freiherr von Trautenberg	Germany	<1850	Width 69–71 mm (2.7–2.8 in), height 65–76 mm (2.6–3.0 in). Stalk 10 mm (0.39 in).	Cooking, eating	Use November–February
Friedrich von Baden (see Grossherzog Friedrich von Baden)						
Frogmore Prolific[7][14][28]		Windsor, England	c. 1865	A yellow apple with red flush. Width 70 mm (2.8 in), height 60 mm (2.4 in). Stalk long. Flesh white, soft, juicy, acid. P Hawthornden x ?	Cooking	PickE late August–early September; use September–November
Frostproof[11]		Virginia, US	Discovered 1930. Introduced 1947.	P unknown. Quality fair. Tree blooms 30 days later than most apples usually do.	Eating	
Frösåker[24]		Sweden	<1900	A yellow apple. Width 58–63 mm (2.3–2.5 in), height 45–50 mm (1.8–2.0 in). Stalk 12 mm (0.47 in).	Eating	Pick October; use November–January
Fuji[119][18][67][8]		Aomori, Japan	1930s, Introduced 1962	P Red Delicious × Ralls Genet. Dark red, conic apple. Sweet, crisp, dense flesh is very mildly flavoured. Keeps very well. One of the most widely grown apple varieties in the world. Cold storage 1 °C 150 days. SS 14.3 - 14.6 TA 0.41 - 0.51.	Eating	Pick 45 October 25. Pick55 October 5. PickE late October. Use December–January.
Fuji Frey[18]		Brazil	Introduced 1995	Bud mutation of Fuji.	Eating	

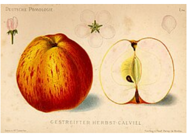
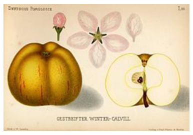
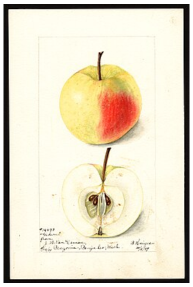
Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
Fyan[11]		Missouri, US	Introduced 1935	P Ben Davis x Jonathan. Ripens 2 weeks after Jonathan. Tree very vigorous, regular bearer, resistant to disease.	Eating	

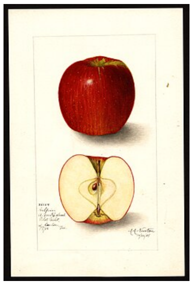
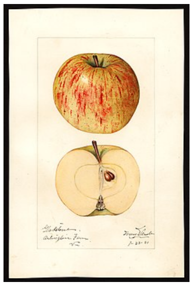
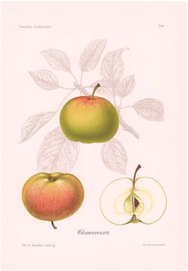
G

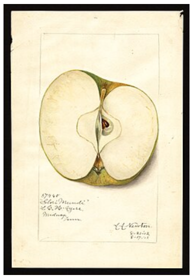
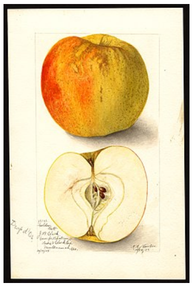
Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
Gala[7][31][67][4][8]		New Zealand	introduced 1960	A small to medium-sized conic apple. Width 61–75 mm (2.4–3.0 in), height 55–65 mm (2.2–2.6 in). Weight 140 g (4.9 oz). Stalk 25–40 mm (0.98–1.57 in). The thin, tannic skin is yellow-green with a red blush overlaid with reddish-orange streaks. Flesh is yellowish-white, crisp, juicy, aromatic, subacid, and grainy with a mild flavour. Cross of three of the world's best known apples: Kidd's Orange Red (a cross of Red Delicious and Cox's Orange Pippin) × Golden Delicious. One of the most widely available commercial fruit. Cold storage 2 °C 150 days. SS 13.2–14.1 TA 0.36–0.54.	Eating	Pick45 August 30. Pick55 August 25. PickE early October. PickG late September–early October. Pickg September 15–30. Use October–January
Galarina[120]		Angers, France	Cross made 1978	A round-conic greenish-yellow apple with orange-red overcolor (65–100%) P Gala x Florina. Flesh: yellowish-white, crisp, juicy, firm, aromatic, tart.	Eating	Pick 2 days after Gala
Galbraith Baldwin[11]		Massachusetts, US	Introduced 1948	Mutation of Baldwin. Highly colored.	Eating	
Galícia[18]		Brazil	1987	P Gala x Anna. Flesh crisp, juicy. Tree very productive.	Eating	
Galloway[7][13][28]		Scotland	<1871	Large eating and cooking apple. First Class Certificate from RHS in 1871. Width 90 mm (3.5 in), height 71 mm (2.8 in). Stalk 13 mm. Cells, small,	Eating, cooking	PickE late September; use November–February

Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
				obovate, axile. TRI		
Ganges[13]		England		A green kitchen apple. Cells, ellipticale, axile. Flesh yellowish-green, tender, crisp, juicy, subacid.	Cooking	Use October–February
Garden Royal[9]		Sudbury, Massachusetts, US	<1847	A medium-sized roundish-oblate, sometimes slightly conical apple. Width 70 mm (2.8 in), height 57 mm (2.2 in). Stalk 22 mm (0.87 in). Greenish-yellow skin is striped and splashed with bright red, dull or grayish toward the stem; dots few, light and gray; cavity deep, basin shallow, slightly uneven. Flesh yellow, very tender, juicy, rich, mildly subacid and aromatic. Poor keeper. Upright habit, productive bearer, some biennial tendency.	Eating	PickE late August. Use late August–September
Garden Sweet[9]		New England, US	<1875	Stalk short and small. Flesh, yellowish white, tender, juicy, sweet. Tree hardy and productive.	Cooking	Use September–October
Garretson's Early (a.k.a. Somerset Harvest)[10]		New Jersey, US	<1840	Medium size. Stalk short. Flesh white, tender, juicy, subacid, good.	Cooking, eating	Use July–August
Gascoyne's Scarlet (cs. Gascoyneho šarlatové, de. Gascoynes Scharlachroter)[7][4][31][16]		Kent, England	1871	Large red fruit. Width 77–82 mm (3.0–3.2 in), height 63–70 mm (2.5–2.8 in), weight 145 g (5.1 oz). Stalk 15–25 mm (0.59–0.98 in).	Eating, cooking	PickE mid–late September. PickG late September; use October–January.

Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
				FCC from RHS in 1887. VitC 8–12. Density 0.79		
Geflammter Kardinal(cs. Kardinál žíhaný, pl. Kardynalska. ru. Kardinal krasnîi.) [17]		Germany ?	<1800	Width 74–92 mm, height 70–85 mm. Weight 110-240 gram.	Cooking	
Geheimrat Breuhahn (see Breuhahn)						
Geheimrat Dr. Oldenburg (cs. Oldenburgovo)[5][20]		Geisenheim, Germany	Cross made 1897, first fruited 1904.	Width 68 mm (2.7 in), height 60 mm (2.4 in). Flesh: yellowish white, fine, subacid. Created at the Höheren Lehranstalt für Obstbau of Geisenheim in the Rheingau. P Minister von Hammerstein × Baumanns Renette.	Eating	PickE early September. Use September–November.
Gehrers Rambour[5]	Gehrers Rambur	Germany	1885	A German cider apple. Sugar-acid-ratio 8:1. Juice yield 75–80%.	Cider	Pick late October
Gelber Richard(fr. Richard Jaune, ru. Riciard jioltîi))[24][32][34][17]		Mecklenburg, Germany	<1830	A yellow apple. Width 66–76 mm (2.6–3.0 in), height 66–70 mm (2.6–2.8 in). Stalk 10 mm (0.39 in). C 23. Flesh: whitish, sweet.	Eating	Pick October; use November–March
Gendreville[33]				A yellow apple with red overcolor. Width 82 mm (3.2 in), height 68 mm (2.7 in). Stalk 15 mm (0.59 in).	Cooking	Use January–May.
Geneva Early[121]		Geneva, New York, US	Cross made 1964, selected 1973	A round-oblate apple. Diameter 70–80 mm (2.8–3.1 in). Skin color 60–100% red. Flesh: subacid, aromatic. P Quinte x Julyred.	Eating	
George Carpenter[7]		Surrey, England	1902	P Blenheim Orange x King of the Pippins. Width 74 mm (2.9 in), height 66 mm (2.6 in). Stalk long.	Eating	PickE mid-September; use October–December

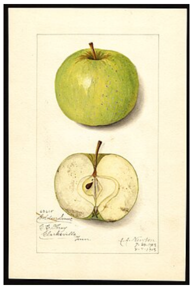
Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
				Flkesh white, juicy, sweet, aromatic.		
George Cave[7][31]		Essex, England	1923	Pale green-yellow fruit with red flush. Early harvest. Width 57 mm (2.2 in), height 51 mm (2.0 in). Stalk 15–20 mm (0.59–0.79 in).	Eating	PickE early–mid-August; use August
George Neal[7][122][31]		Kent, England	1904	Pale green to yellow colour, will keep nicely until late autumn. Award of Merit from RHS in 1923. Width 82 mm (3.2 in), height 63 mm (2.5 in). Stalk 10–20 mm (0.39–0.79 in). Good regular crops.	Cooking	Pick late August–early September; use August–September.
Gerlinde[21]		Ahrensburg, Germany			Eating	Pick mid to late August.
Gestreifter Herbst-Calvill[28]			<1670	Gelb with red flush. Width 67 mm (2.6 in), height 69 mm (2.7 in), stalk 12 mm (0.47 in).	Cooking, eating	Use November–January
Gestreifter Winter-Calvill[123]		Germany	<1840	Yellow with red stripes. Width 70 mm (2.8 in), height 60 mm (2.4 in).	Eating, cooking	Pick October; use November–February
Gewürzluiken[15][32][4]		Württemberg, Germany	<1850	A yellow apple striped with red. Width 76 mm (3.0 in), height 59 mm (2.3 in). Stalk 13 mm (0.51 in). Flesh: white, crisp, juicy, acid.	Cooking, juice, baking, eating	PickE mid-October. PickG mid–late October. Pickg October 15–30. Use December–March.
Gideon[26][27]		Minnesota, US	c. 1880	Tree vigorous. Flesh yellow, soft, coarse, crisp, juicy, subacid, fair to good.	Eating	Use October

Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
Gilpin (a.k.a. Carthouse), Little Red Romanite.[10][9][58]		Virginia, US	<1850	Width 80 mm (3.1 in), height 70 mm (2.8 in). Stalk 17 mm (0.67 in). Flesh greenish-yellow, sweet, juicy.	Cider, eating	Pick October; use December–May.
Ginger Gold[44]		Virginia, US	1960s	A yellow apple with 6% red flush. Width 80 mm, height 73 mm. Tangy flavour, crunchy texture.	Cooking, eating	Pick45 September 3. Pick55 August 20. Use September–October.
Gipsy King[13]		England	<1872	A handsome dessert apple. Width 64 mm (2.5 in), height 45 mm (1.8 in). Stalk 12 mm (0.47 in). Cells obovate, axile, slit. Flesh yellowish, tender, juicy.	Eating	PickE mid-October. Use October–December
Gladstone[7][31][27]		England	1780, introduced 1868	Width 63–79 mm (2.5–3.1 in), height 54–62 mm (2.1–2.4 in). Stalk 9–17 mm (0.35–0.67 in). A red apple.	Eating	PickE late July–early August; use July–August
Glanz Reinette[28]		Possibly Germany	<1850	A green apple with red stripes. Width 58 mm (2.3 in), height 50–53 mm (2.0–2.1 in). Stalk 14 mm (0.55 in).	Eating	Pick October
Glockenapfel (a.k.a. Weisser Glockenapfel)[5][32][4]		Switzerland	17th century	A medium-sized green-yellow elongate bell-shaped apple, sometimes takes on a reddish blush. Width 55–75 mm (2.2–3.0 in), height 60–70 mm (2.4–2.8 in). VitC 9. Flesh; tart, crisp and juicy. Stores well, taste improves with age. Excellent culinary variety; renowned for	Cooking, eating	PickE mid-October. PickG late October. Pickg October 15–30. Use December–April.

Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
				its use in Strudel.		
Gloria Mundi (a.k.a. Pound)[7][12][26][27]		US	<1804	An excellent green culinary apple. Width 89 mm (3.5 in), height 76 mm (3.0 in). Stalk short. Flesh yellow, coarse, crisp, tender, juicy, mild subacid, fair to good.	Cooking	Pick mid-October; use October–December
Glorie van Holland[53][39]		Netherlands	c. 1890	A yellow apple striped with red. Width 85 mm. Stalk long. Flesh slightly acidic, slightly sweet.	Eating	PickE early October. Use October–January.
Glory of the West (a.k.a. Englischer Prahlrambour)[12][28]		England	<1800	A culinary apple of first quality. Width 82 mm (3.2 in), height 72 mm (2.8 in).	Cooking	Pick October; use October–December
Gloster (a.k.a. Gloster 69)[7][4][124]		Jork, Germany	1951 Introduced 1969	Conical shape. Somewhat tart, ruby red color like parent Red Delicious. P Glockenapfel x Richared Delicious. Good choice for backyard gardening. Width 65–90 mm (2.6–3.5 in), height 65–90 mm (2.6–3.5 in). Weight 150–300 g (5.3–10.6 oz). Stalk 11–23 mm (0.43–0.91 in).	Eating	PickE late October. PickG mid–late October. Pickg October 10–30. Use November–March
Godfrey[11]		Manitoba, Canada	Introduced 1931	P Patten Greening x unknown. A dark red apple. Flesh white, crisp, sweet. Tree vigorous.		Use October–February
Gogar Pippin (a.k.a. Stone Pippin)[12]		Scotland	<1850	A dessert apple of second rate quality.	Eating	Use January–March
Gold Chief (a.k.a. Gold Pink)[125]		Bologna, Italy	Selected 1989. Introduced 1998.	A yellow apple with pink blush (10–20%). Flesh; firm, juicy, subacid.	Eating	Pick 7–10 days after Golden Delicious.
Golden Ball[9]		Connecticut, US	<1880	A large apple. Flesh crisp, tender, subacid.	Eating	Use December–March

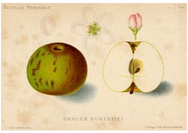
Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
Golden Delicious(de. Gelber Köstlicher, ru. Zolotoe prevoshodnoe)[7][126][4][26][127][20][17][8]		Clay County, West Virginia, US	1891. Introduced 1914.	One of the most popular varieties in the world. Due to its regular size, even colour and storage qualities the fruit is widely sold commercially. Uniform light green-yellow coloration. Flesh firm, crisp, tender, juicy, mild subacid, aromatic, very good to best. A good pollinator. Width 63–72 mm (2.5–2.8 in), height 58–62 mm (2.3–2.4 in), weight 145 g (5.1 oz). Stalk 20–30 mm (0.79–1.18 in). Cold storage 0.5° C 120 days. DBH 137–151. VitC 6–9. Density 0.79	Eating, cooking	Pick45 October 7. Pick55 September 15. PickE lateOctober. PickG early–late October. Pickg September 23–October 15. Use October–May.
Golden Harvey (a.k.a. Brandy Apple)[12][14][13]		England	<1821	A yellow apple with russet. Width 49 mm (1.9 in), height 52 mm (2.0 in). Stalk 13 mm. Cells obovate, axile, closed. One of the richest and most excellent dessert apples, it is also one of the best for cider.	Eating, cider	PickE mid-October. Use December–May
Golden Knob (a.k.a. Old Lady, Old Maid)[12][14][13]		England	<1850	Orange-brown with russet. A good late keeping dessert apple. Flesh firm, subacid, good. Leaf large, very dark. Width 42 mm (1.7 in), height 35 mm (1.4 in). Stalk short. Cells obovate, axile, closed. The tree is a strong grower.	Eating	PickE mid-October. Use December–March
Golden Lasa[21]		Trentino, Italy		A scab resistant apple	Eating	Pick late September
Golden Mira[21]		Trentino, Italy		A scab and mildew-resistant apple.	Eating	Pick early October

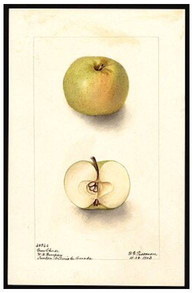
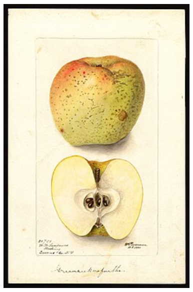
Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
Golden Monday[12]		England	<1850	A kitchen apple. Flesh sugary, briskly flavoured.	Cooking	Use October–December
Golden Noble (de. Gelber Edelapfel)[7] AGM[128][4][31][13][34][28]		England	1820	Tree is short and stocky. Produces mint green fruit with blush of pink. Width 60–90 mm (2.4–3.5 in), height 50–80 mm (2.0–3.1 in), weight 150–250 g (5.3–8.8 oz). Stalk 5–15 mm (0.20–0.59 in). Cells obovate, abaxile. Good disease resistance. VitC 25.	Cooking, pie, eating	PickE early October. PickG mid-September; use October–January
Golden Nonpareil[12][13]		England	<1850	A first rate dessert apple. Cells ovate or roundish ovate, axile, open. Flesh juicy, sugary with a rich flavour.	Eating	Use December–February
Golden Orange[21]		Trentino, Italy	1979, released 1996	PRI 1956-6 × Ed Gould Golden. Resistant to scab. Moderate vigour, spreading habit and medium-late blooming season; fruit is moderately large (207 g (7.3 oz)) and symmetric, skin is smooth, no russeting. Ripens some days after Golden Delicious; fruit is very attractive; large, good storage ability.	Eating	Pick early October
Golden Pippin[13]		England	<1629	A golden yellow apple with russet. Width 57–63 mm., height 52–59 mm. Stalk 12–25 mm. Cells ovate, pointed, axile, closed. Eye small and open. Flesh yellow, firm, crisp, juicy, sweet, subacid.	Eating	PickE early October. Use November-April
Golden Reinette (see Orleans Reinette)						

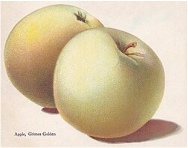
Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
Golden Russet[26][27][13]		New York	1845 (documented)	A medium-sized heavily russeted light green apple, occasionally with a reddish blush. Width 73 mm (2.9 in), height 72 mm (2.8 in). Stalk 12 mm (0.47 in). Cells obovate, axile, closed. Crisp, fine-grained flesh is rich, sugary and very sweet. Excellent dessert apple, keeps very well. Makes extraordinary cider, known as the "Champagne of cider apples."	Cider, cooking, eating	PickE early–mid-October. Use December–April
Golden Spire[14][13]		Lancashire, England	1850	A golden yellow apple. An old Northern English variety. Flesh pale yellow, juicy, soft. P Keswick Codlin x Manks Codlin. Width 64 mm, height 82 mm. Cells elliptical, abaxile. Unusually tall and oblong with a tart flavour.	Cooking, cider, eating	PickE early September. Use September–October.
Golden Supreme		Idaho, US	1960		Eating	Pick45 September 15. Pick55 September 8.
Golden Sweet(fr. Northern Sweet)[57][10][9][27][26][34]		Connecticut, US	<1832	Width 76–79 mm (3.0–3.1 in), height 59–63 mm (2.3–2.5 in). Stalk 23–30 mm (0.91–1.18 in). A yellow apple. Flesh is yellow, firm, tender, juicy, very sweet, aromatic, good to very good. BB.	Eating	Use August–September
Gold Pink (see Gold Chief)						
Goldrush[129][44]		Indiana, US	1980, introduced 1993	Width 74 mm, height 69 mm. The fruit has a complex spicy flavor with high acidity and sweetness. Acidity moderates in	Eating	Pick55 October 19.

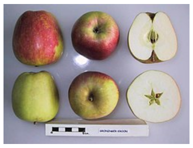
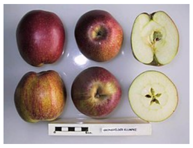
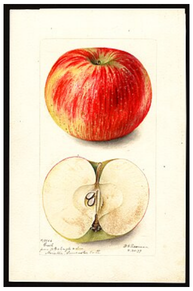
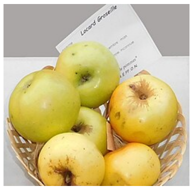
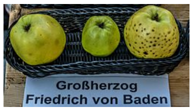
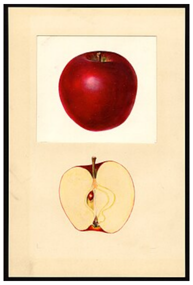
Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
				cold storage, with exceptional quality after 2 to 3 months. Parentage Golden Delicious x Coop 17.		
Goldspur		US	1960	A sport of 'Golden Delicious'.	Eating	
Goldstar[21]		Czech Republic		Eating	Pick October	
Goodwood Pippin[130]		Goodwood, Sussex, England	<1896	Yellow striped with red. Round to conical. The stalk is set in a narrow, rather deep russety cavity. Width 82 mm (3.2 in), height 82 mm (3.2 in). AM from RHS in 1896.	Cooking	
Goosebery Pippin (Ronalds')[7][12]		Cheshire, England	<1875	A very excellent dessert apple; ripe in November. Small fruit, small tree.	Eating	
Gordon[23]		Whittier, California, United States	Introduced 1977	A low chill hour cultivar developed by Robert B. Gordon in Whittier, CA from unknown parentage. Blooms over long period in Southern California – from April to early June. Bears mature fruit from August to October. Fruit is green with red striped overcolor. Ripe at approximately 50% red coverage. Flesh: white, crisp, juicy. Fruit is dual purpose, for eating and baking with sweet-tart flavor.	Eating, cooking	
Gradirose		Languedoc-Roussillon,	2004	Created by Pépinières	Eating	Ripens in September

Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
		France		Grard. Early dessert apple with pink blush. Stores well. Very productive.		
Gragg (a.k.a. Red Gragg or Winter Queen)		North Carolina, US	1860	Originated on the farm of James Gragg in Caldwell County, North Carolina about 1860. Valued by North Carolina growers for its fine cooking qualities, crispness and long storage ability. The conical shaped fruit is red in colour with moderately conspicuous dots. Keeps well.	Cooking, eating	Ripens in October
Grågylling[24][25]	Grågylling	Europe	<1800	Width 64–68 mm (2.5–2.7 in), height 54–60 mm (2.1–2.4 in). Stalk 12–20 mm (0.47–0.79 in). Flesh juicy, subacid, fair to good.	Eating, cooking	Pick early October; use November–January
Grahams Royal Jubilee (see Royal Jubilee)						
Granges Pearmain[53][13]		Middlesex, England	<1829	Rather large, round, a little flattened. Colour yellow with dull red flush and broken stripes. Width 80 mm, height 55-60mm. Cells obovate, axile, open. Flesh pale yellow, very crisp and juicy and excellent flavour.	Cooking, eating	PickE early October. Use December–May
Granny Smith[7][119][131]		Australia	1868	This is the apple once used to represent Apple Records. Width 64–74 mm (2.5–2.9 in), height 61–68 mm (2.4–2.7 in). Stalk 17–25 mm (0.67–0.98 in). A favourite variety, widely sold in the UK. Also noted as common pie apple. Lime green colouring.	Cooking, eating	Pick 45 October 15. Pick55 October 23. PickKt mid-October; use January–April

Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
				Extremely tart. SS 11.5, TA 1.03.		
Grantonian[14]		Nottingham, England	<1883	Yellowish-green with brown flush. Width 76 mm (3.0 in), height 64 mm (2.5 in). Flesh firm, subacid. FCC from RHS in 1883.	Cooking	Use until March
Graue Herbst Reinette[28]			<1800	Width 84–95 mm (3.3–3.7 in), height 64–72 mm (2.5–2.8 in). Stalk 14 mm (0.55 in).	Cooking, eating	PickE early October. Use November–December
Graue Portugiesische Reinette[28]	Portugiesische Lederreinette	Portugal	<1798	Width 65–69 mm (2.6–2.7 in), height 46–50 mm (1.8–2.0 in). Stalk 14 mm (0.55 in).	Cooking, eating	Use December–April
Grauer Kurzstiel[28]		France	<1794	Width 69 mm (2.7 in), height 52 mm (2.0 in). Stalk 8 mm (0.31 in).	Cooking, eating	Use December–April
Gravenstein(cs. Grávštýnské, pl. Grafsztynek Prawdziwy, ru. Grafensteinskoe)[7][10][31][4][27][26][33][16][34][13][28][17]		Gråsten, Jutland, Denmark	<1800	An early yellow-green apple, often with red stripes. Width 73–91 mm (2.9–3.6 in), height 61–89 mm (2.4–3.5 in). Weight 130 g (4.6 oz). Stalk 10–25 mm (0.39–0.98 in). Cells round to elliptical, abaxile. Tree large, vigorous. Flesh yellow, firm, fine, crisp, juicy, aromatic, subacid, very good to best. Exceptional cooking apple, especially for applesauce and pies. Poor keeper; becomes soft quickly. German immigrants introduced this variety to California's San Joaquin Valley in the mid-19th century. Has	Cooking, eating, pie	Pick45 August 23. PickE early September. PickG late August–mid-September. Pickg September 1–7. Use September–December.

Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
				many sports. VitC 8. Density 0.82 TRI		
Gravensteiner Roter (cs. Grávštýnské červené, fr. Gravenstein Rouge)[65][37][132][34]		Lübeck, Germany	1858	A red sport (mutant) of Gravenstein. Widely spread in Germany, Denmark and Sweden.		
Green Cheese(fr. Green Cheese)[9][34]		North Carolina or Georgia, US	18th century	A very old southern apple thought to have originated in North Carolina or Georgia but its true origin is uncertain. The fruit is oblate to oblique in shape. Width 76 mm (3.0 in), height 55 mm (2.2 in). The skin is deep green in colour, turning pale yellow when fully ripe. The yellowish flesh is sweet, crisp, tender and juicy.	Eating	
Greendale[11]		Geneva, New York, US	Introduced 1938	P McIntosh x Lodi. A green apple.	Eating, cooking	
Green Newtown (see Newtown Pippin)						
Green Seek No Further[9]		L.I. US	<1855	Flesh white, crisp, tender, juicy, subacid, very good. Stalk short. Tree slow in growth.	Eating	Use October–January
Greensleeves[7] AGM[133][31]		Kent, England	1966	Golden Delicious × James Grieve; good garden apple, with a pleasant but unexceptional flavour. Width 64–67 mm (2.5–2.6 in), height 57–60 mm (2.2–2.4 in). Stalk 20–22 mm (0.79–0.87 in). Likely named for famous Renaissance-era song. Can be susceptible to scab.	Eating	PickE late September; use September–November
Greenup's Pippin (a.k.a. Yorkshire Beauty, Greenup's Apfel)[28][12][13]		Yorkshire, England	<1800	A first rate early culinary apple. Flesh tender, juicy, and with an agreeable	Eating, cooking	PickE mid-September. Use October–December

Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
				acidity. Width 60–77 mm (2.4–3.0 in), height 46–74 mm (1.8–2.9 in). Cells elliptical, axile.		
Grenadier[7] AGM[134][31][13]		England	1862 (documented)	Possibly one of the strangest of all British apples: it is ribbed and lumpy with a tough coat, looking as though it has taken a beating. Width 83 mm (3.3 in), height 63 mm (2.5 in). Stalk 10–12 mm (0.39–0.47 in). Cells elliptical, abaxile, wide open. Grenadier cooks down to cream-coloured puree with a superb apple flavour. Makes an excellent apple jam. Poor keeper. Reliably heavy annual bearer. First Class Certificate from RHS in 1883. Good disease resistance.	Cooking	PickE mid-August; use August–October
Grimes Golden (a.k.a. Grimes Golden Pippin)[7][9][10][71][27][26]		Brooke County, West Virginia, US	1804	A medium-sized roundish to slightly oblong apple. Width 74 mm (2.9 in), height 63 mm (2.5 in). Stalk 23 mm (0.91 in). Greenish-yellow skin, ripening to a clear yellow, stem cavity sometimes russeted, covered with yellow or russet dots. The yellowish-white flesh is crisp and tender, with a rich, spicy, sugary-sweet flavour. A good all-purpose dessert and cooking apple, Grimes also makes a strong single-variety cider. Excellent keeper. Grimes Golden is the parent of the ubiquitous	Cider, cooking, eating	Pick55 September 5. PickE mid-October. Use December–March

Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
				Golden Delicious. Relatively rare among apples, Grimes Golden is self-fertile. Original tree discovered near a known orchard of John Chapman (Johnny Appleseed). DBH 147.		
Groninger Kroon[39]		Netherlands	1875	A yellow conical apple striped with red. Width 72 mm, height 70 mm. Stalk 25 mm. Flesh crisp, subacid, aromatic.	Eating	Use November - January.
Gronsvelder Klumpke[16]		Netherlands		A green apple with red overcolor (80–90%) and russet. Width 68 mm (2.7 in), height 72 mm (2.8 in). Stalk 15 mm (0.59 in).		Use November–April.
Grosh[9][26][27]		Pennsylvania, US	<1855	Flesh white, loose, soft, juicy, aromatic, subacid, good to very good. Tree vigorous, an annual bearer.	Cooking	Use September–January
Gros Locard[33][34]		France	<1849	A yellow or green apple with russet. Width 105 mm (4.1 in), height 80 mm (3.1 in). Stalk 15 mm (0.59 in).	Cooking, juice	PickE late October. Use December–March.
Großherzog Friedrich von Baden[16]		Germany	1894	A green apple. Width 83 mm (3.3 in), height 66 mm (2.6 in). Stalk 13 mm (0.51 in).	Eating	Use October
Grove[11]		Missouri, US	Introduced 1935	P Ingram x Delicious. Tree blooms late, resistant to scab.		

Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
Grüner Stettiner (a.k.a. Grüner Winterstettiner)[15]	Grüner Stettiner	Germany or Poland	<1800	A green apple. Width 75 mm (3.0 in), height 55 mm (2.2 in). Stalk 11–15 mm (0.43–0.59 in). Flesh whitish-yellow, juicy, subacid. Quality good.	Cooking, drying, juice	Pick October. Use January–April
Guelph[7]		Berkshire, England	<1912	Medium to large sized apple for use in October to December. First Class Certificate from RHS in 1913.	Eating	PickE early September. Use September–November.
Guldborg[6][65][35]		Denmark	1870	A green apple striped with red(25% overcolor). Width 68mm, height 65 mm. Stalk 12mm. Flesh white, juicy, subacid, aromatic. P Maglemer x unknown.	Eating	Pick late August. Use August - September.
Gunilla Bohuslän[81]		Sweden	<1900	Width 98 mm (3.9 in), height 98 mm (3.9 in). Stalk 21 mm (0.83 in).	Eating, cooking	Use October–March

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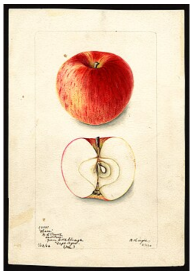
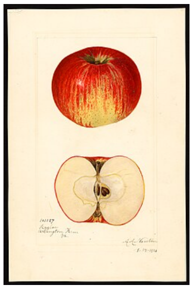
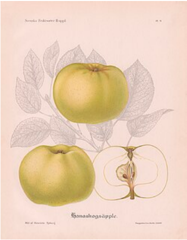
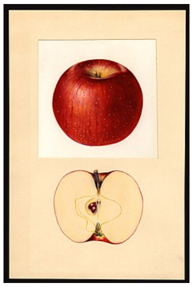
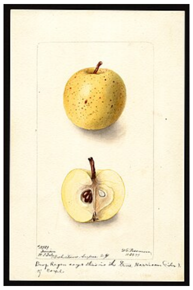
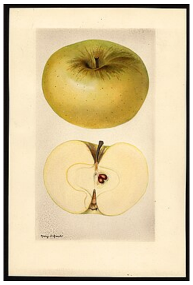
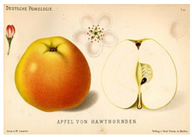
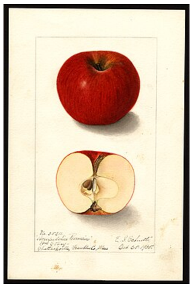
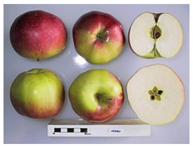
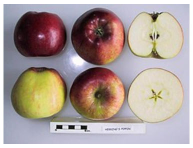
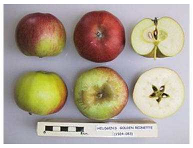
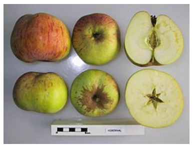
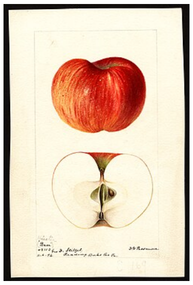
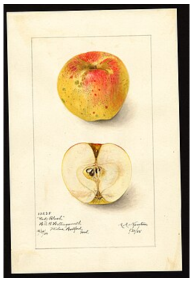
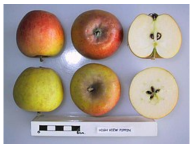
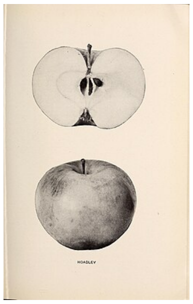
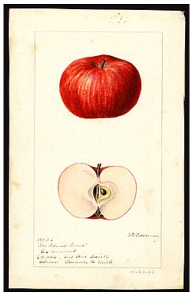
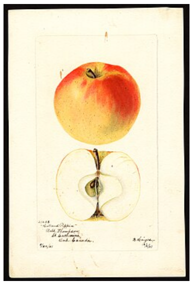
Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
Haas (a.k.a. Fall Queen)[26][27]		Missouri, US	<1875	Fruit oblate-conic, ribbed, yellow with red flush. Tree large, vigorous. Width 86 mm (3.4 in), height 63 mm (2.5 in). Stalk 20 mm (0.79 in). Flesh white, juicy, aromatic, subacid, poor.		Use October–November
Hagloe[10]		New Jersey, US	<1817	Stalk short. Tree healthy, vigorous, productive. Flesh whitish, juicy, acid.	Cooking	Use August
Halberstädter Jungfernapfel[28][15][32]	Halberstädter Jungfernapfel	Halberstädter, Germany	<1885	Width 80 mm (3.1 in), height 74–80 mm (2.9–3.1 in). Stalk 12–20 mm (0.47–0.79 in). Flesh juicy, sweet, very good.	Cooking, caking, eating	PickE mid-September. Use November–February
Hambledon Deux Ans[7][31][13]		Hampshire, England	c. 1750	A yellow apple with red flush. Width 78 mm (3.1 in), height 64–67 mm (2.5–2.6 in). Stalk 10–15 mm (0.39–0.59 in). Cells obovate, abaxile, wide open. Flesh white-yellow, dry, sweet, subacid, aromatic. Prone to bitter pit. TRI	Eating	PickE late September–early October; use November–April
Hammerstein (a.k.a. Minister von Hammerstein, cs. Hammersteinovo)[4]		Germany	1895	Width 60–85 mm (2.4–3.3 in), height 50–65 mm (2.0–2.6 in), weight 100–180 g (3.5–6.3 oz). Stalk 15–25 mm (0.59–0.98 in). VitC 5.	Cooking, eating	PickE early October. PickG late October–early November; use January–April
Hampus[81][25][24]		Holland or Sweden	<1820	Width 66–70 mm (2.6–2.8 in), height 47–50 mm (1.9–2.0 in). Stalk 19–26 mm (0.75–1.02 in). Flesh juicy, sweet.	Eating	Pick late August–early September
Hanaskogsäpple[25]		Sweden	1873	A yellow apple. Width 61 mm (2.4 in), height 54 mm (2.1 in).	Eating	Pick September; use September

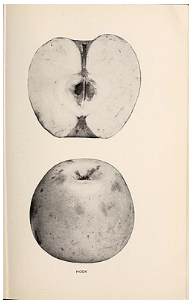
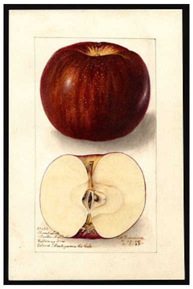
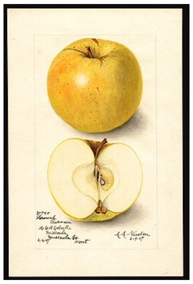
Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
Haralson[11][80]		Minnesota, US	Introduced 1923	P Malinda x Wealthy. Red colour and large, moderately conspicuous dots. Crisp and juicy with a tart flavour. Excellent choice for pies.	Cooking, eating, cider	Pick45 September 3. Pick55 August 27.
Harberts Renette (a.k.a. Harbert, Harbert's Reinette, Harbert's reinettenartiger Rambour, fr. Reinette Harbert)[24][4][32][16][28][34]		Germany	<1820	Yellow with red flush. Width 87 mm (3.4 in), height 67–78 mm (2.6–3.1 in). Stalk 15–20 mm (0.59–0.79 in). Flesh is crisp, juicy, subacid. VitC 21. A seedling from Golden Renette. TRI	Eating, cooking, baking, drying, juice.	PickE early October. PickG early October; use December–January
Harrison (a.k.a. Harrison Cider)[9][58]		New Jersey, US	1770	Yellow skin, sometimes red-blush, black spots, small size, sweet, rich and dry.	Cider	
Harvey[31][7]		England	1629	A green apple. Width 76–93 mm (3.0–3.7 in), height 68–81 mm (2.7–3.2 in). Stalk 12–18 mm (0.47–0.71 in). Flesh white-yellow, dry, sweet.	Cooking	PickE mid-September; use September–January
Hatsuaki[18]		Japan	Introduced 1976	P Jonathan x Golden Delicious. Flesh juicy, sweet, good.	Eating	PickE mid-October. Use November–December.
Hauxapfel[5][4]		Germany	1925	A German cider apple. Sugar-acid-ratio 9:1. Flesh; greenish-white, juicy, subacid.	Cider	PickG late October. Use November–March
Havelgold[135]		Germany		P: Undine x Auralia. Flesh sharp and aromatic.	Cooking	Pick October; use December–February
Hawaii			1945 (introduced)	Noted for pineapple-like taste.	Eating	

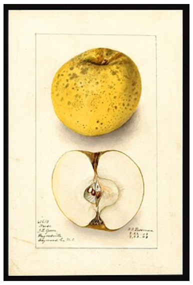
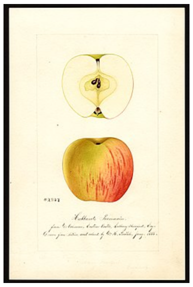
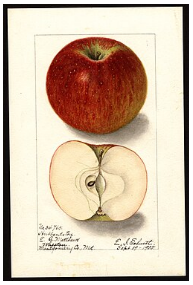
Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
Hawley[9][10][26][27]		New York, US	<1855	Width 86 mm (3.4 in), height 72 mm (2.8 in). Stalk 17 mm (0.67 in). Flesh whitish, tender, juicy, subacid, very good. Tree vigorous, bears annually. Susceptible to scab.	Eating	Pick September; use September
Hawthornden(cs. Hawthorndenské)[13][25][34]		Scotland	c. 1780	Width 73 mm (2.9 in), height 52 mm (2.0 in). Stalk 20–25 mm (0.79–0.98 in). Cells oblate or obovate, abaxile. Flesh white, crisp, tender, juicy. VitC 16.	Cooking	PickE mid-September. Use October–November
Hector Macdonald[14]		Berkshire, England	Introduced 1906	Pale yellowish-green. Width 76 mm (3.0 in), height 64 mm (2.5 in). Flesh very crisp, juicy, acid. AM from RHS in 1904.	Cooking	PickE mid–late September. Use October–February
Helios[4][20]		Müncheberg/Mark, Germany	Introduced 1969.	A yellow apple striped with red. P Oldenburg x unknown. Width 65 mm (2.6 in), height 60 mm (2.4 in), weight 115 g (4.1 oz). Stalk 20–30 mm (0.79–1.18 in). Flesh;aromatic, subacid.	Cooking, eating	PickG early August; use August
Hendrick Sweet see Sweet Winesap						
Herefordshire Beefing[7][13]		Herefordshire, England	<1800	A yellow apple with red flush. Width 76 mm (3.0 in), height 63 mm (2.5 in). Stalk short. Cells obovate, axile, closed. Flesh greenish white, subacid.		PickE early October; use November–January
Herefordshire Pearmain (a.k.a. Royal Pearmain, Old Pearmain)[10][12][9][13][58][28]		Possibly England	<1800	Width 75 mm (3.0 in), height 61 mm (2.4 in). Stalk 11 mm (0.43 in). Cells roundish obovate, axile, closed. Flesh vinous, crisp, juicy spicy, aromatic, subacid, very good.	Eating, cooking	Use December–February
Herefordshire Russet		Kent, England	2002	Cox's Orange Pippin x Idared. Rich, aromatic flavour. Crops well.	Eating	Pick early October; stores until January

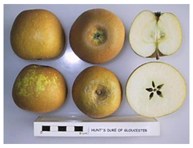
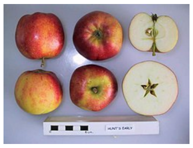
Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
Herma[4]		Germany		Width 84 mm (3.3 in), height 71 mm (2.8 in), weight 250 g (8.8 oz). Stalk 20–25 mm (0.79–0.98 in).	Cooking, eating	PickE late October. PickG mid–late October; use December–March
Herrings Pippin (a.k.a. Herring's Seedling)[7][136][53][31][14][30]		Lincolnshire, England	1908, introduced 1917	Large round conical, rather ribbed, greenish yellow with red flush and stripes. Flesh pale yellow with spicy aromatic flavour. Width 83 mm (3.3 in), height 68–76 mm (2.7–3.0 in). Stalk 5–10 mm (0.20–0.39 in). P Cox Orange x Cellini. AM from RHS in 1920.	Eating, cooking	PickE early September; use September–November
Herrnhut (a.k.a. Schöner von Herrnhut)[20][4]	Schöner von Herrnhut	Saxonia, Germany	1880	A greenish yellow apple with red flush. Width 64 mm (2.5 in), height 58 mm (2.3 in), weight 95 g (3.4 oz). Stalk 15–25 mm (0.59–0.98 in). Flesh; soft, juicy, subacid. Density 0.65	Cooking, eating	PickE mid-September. PickG mid-September; use October–December
Herzogin Olga[28]	Herzogin Olga	Germany	<1860	Width 72–80 mm (2.8–3.1 in), height 61–65 mm (2.4–2.6 in). Stalk 27 mm (1.1 in).	Cooking, eating	Pick late August; use September
Heta[38]		Finland	Introduced 1996	A red apple roundish to conical. P Lobo x Huvitus.	Eating	Pick late September
Heusgen's Golden Reinette (a.k.a. Peter Heusgen's Gold-Reinette)[7]		Germany	1877	A yellow apple with red flush. Width 70 mm (2.8 in), height 60 mm (2.4 in). Stalk medium. Flesh yellow, crisp, subacid.	Eating, cooking	PickE early October; use December–March
Heyer 12[11]		Saskatchewan, Canada	Introduced c. 1940	A greenish yellow apple. Very cold-tolerant. Flesh juicy, acid.	Eating	Use mid-August–October
Hibernal[26][27]		Russia	<1870	Fruit large, oblate-conic, yellow with red flush. Tree vigorous. Flesh yellow, firm, coarse, juicy, subacid, fair to good. TRI		PickE early September. Use September–January

Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
Hiester (a.k.a. Heaster, Heister)[9]		Pennsylvania, US	<1875	Flesh white, crisp, juicy, subacid, good. Tree vigorous, productive.	Eating	Use November–March
Higby Sweet (a.k.a. Lady Blush)[9]		US	<1875	Width 74 mm (2.9 in), height 62 mm (2.4 in). Stalk 18 mm (0.71 in). Flesh white, tender, juicy, sweet, very good to best. Tree early and good bearer.	Eating	Use November–January
High Canons[14]		England	Introduced 1887	Yellow with red flush. Width 76 mm (3.0 in), height 64 mm (2.5 in). FCC from RHS in 1884. Flesh extremely crisp, acid, cooking well.	Cooking	Use until April
Hightop Sweet[137][138]		Plymouth, Massachusetts, US	>1640	Frog green-yellow skin with an occasional pink blush. Ribbed. May have some tiny white spots on the skin.	Eating, cooking	
High View Pippin[7][30]		Weybridge, Surrey, England	1911	Small to medium-sized apple. Award of Merit from RHS in 1928.	Eating	PickE mid-October. Use November–March
Hildesheimer Goldrenette[15][32]		Lower Saxony, Germany	<1889	A green apple with red flush. Width 74 mm (2.9 in), height 66 mm (2.6 in). Stalk 14 mm (0.55 in). Flesh whitish-yellow, juicy, subacid. Quality is good for eating.	Eating, drying	Pick October; use December–March
Himmelstalund[25]		Sweden	<1870	Width 75 mm (3.0 in), height 58 mm (2.3 in). Flesh juicy, aromatic.	Eating	Use October–November
Histon Favourite (a.k.a. Chiver's Seedling)[7][30]		Cambridgeshire, England	<1883	Width 77 mm (3.0 in), height 68 mm (2.7 in). Stalk variable. Flesh soft, juicy, sweet.	Eating, cooking	PickE late September; use October–December

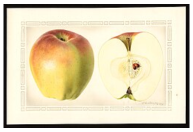
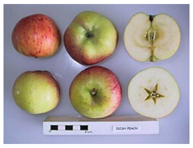
Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
Hoadley[27]		US	<1894	W 91, H 65. Stalk 22 mm. Flesh white, crisp, tender, juicy, subacid, good.	Cooking	Use September-November
Hoary Morning[7][13][34][28]		Possibly Somerset, England	<1819	Yellow with red stripes. Cells obovate, axile. Flesh, white, dry.	Cider, cooking, eating	PickE mid-September; use October–December
Hog Island Sweet[9][27]		New York, US	<1857	Flesh yellow, juicy, crisp, tender, aromatic, very sweet, good to very good. Stalk short.	Eating	Use September–October
Holiday[139]		Ohio, US	Introduced 1964	P Macoun x Jonathan. Flesh; crisp, juicy, sweet, vinous.	Eating, cooking, baking	Pick October 10 (in Ohio). PickE mid-October. Use November–December.
Holland Pippin (a.k.a. Summer Pippin, Pie Apple)[10][9][26][27]		Ontario, Canada or US	<1820	Width 77 mm (3.0 in), height 58 mm (2.3 in). Stalk 17 mm (0.67 in). Seeds sometimes imperfect. Flavor not agreeable for eating. Flesh white, crisp, tender, very juicy, subacid, good to very good. One of the very best kitchen apples.	Cooking, pie	PickE mid-October. Use October–November
Holland Winter[26][27]				A green apple. Width 85 mm (3.3 in), height 69 mm (2.7 in). Stalk 12 mm (0.47 in). Tree vigorous. Flesh white, firm, crisp, juicy, subacid, good.	Eating	Use December–May
Holstein(a.k.a. Holsteiner Cox)[7][31][140][4]		Germany	1918, introduced 1950	An apple with a Cox-like flavour. Width 67–73 mm (2.6–2.9 in), height 67 mm (2.6 in). Stalk 9–15 mm (0.35–0.59 in). Flesh crisp, juicy, subacid.	Eating	PickE late September. PickG mid–late October: Pickg September 23–October 7. Use November–January

Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
Honeycrisp[141][44]		Minnesota, US	1960, introduced 1991	Has excellent eating and keeping qualities. Width 83 mm, height 73 mm. Yellow with 47% red overcolor. Very crisp white flesh is slightly tart with a strong honey-like sweetness. Quality varies from apple to apple. Developed by the University of Minnesota and best suited to cool climates. P Haralson x Keepsake.	Eating	Pick45 September 9. Pick55 August 25.
Honeygold[66]		Minnesota, US	Cross made 1935, selected 1947, introduced 1969	P Golden Delicious x Haralson. Flesh crisp, yellow, juicy. Quality excellent. Sweet tasting fruit. Tree has very showy, light pink blossoms in spring. Ripens October 1 in Minnesota.	Eating	Pick45 September 25. Pick55 September 10. PickE late October. Use November–December.
Hook[27]		US	<1880	A yellow apple. Width 91 mm (3.6 in), height 83 mm (3.3 in). Stalk 16 mm (0.63 in). Flesh white, tender, juicy, mild subacid, aromatic, very good.	Eating	Use October–November
Hoover (a.k.a. Wattaugah)[9]		South Carolina, US	<1850	Width 79 mm (3.1 in), height 63 mm (2.5 in). Stalk 29 mm (1.1 in). Flesh yellowish, tender, juicy, subacid.	Eating	Use November–February
Horace[11]		Ontario, Canada	Selected 1912	P Langford Beauty x unknown. A medium size highly colored, striped apple. Most nearly resembles Fameuse.		Use September–November
Hormead Pearmain[7][53][14][13]		Hertfordshire, England	<1826	Medium conical, greenish yellow with light brown flush. Flesh crisp, very juicy and pleasant. Width 73 mm (2.9 in), height 64 mm (2.5 in). Stalk short. Cells roundish, obovate, axile. AM from RHS in 1900.	Cooking	PickE early October. Use December–May

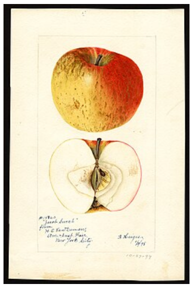
Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
Horneburger Pfannkuchenapfel[7][4]		Germany		Flesh; white, juicy, subacid.	Cooking, Eating, Juice.	PickG early - mid October. Pickg September 10–30. Use January - March.
Horse (a.k.a. Haas, Yellow Hoss)[9][10]		North Carolina, US	<1850	Width 81–83 mm (3.2–3.3 in), height 71–72 mm (2.8–2.8 in). Stalk 21–22 mm (0.83–0.87 in). Flesh yellow, tender, pleasant, subacid.	Cooking, drying	Use 31 July–1 August
Houblon[7][14]		Berkshire England	<1901	P Peasgood Nonsuch x Cox Orange. Width 71 mm (2.8 in), height 60 mm (2.4 in). Stalk long. Raised by Charles Ross. Award of Merit from RHS in 1901.	Eating	PickE late September; use October–January
Hounslow Wonder[30]		England	<1910	Orange-yellow with scarlet flush and stripes. Stalk short. AM from RHS in 1910.	Eating	PickE mid-September. Use September–October
Howgate Wonder[7] AGM[142][31][30]		Isle of Wight, England	1960	Makes a lot of juice. Width 86 mm (3.4 in), height 72 mm (2.8 in). Flesh creamy-white, firm. P Annie Elizabeth x Peasgood Nonsuch.	Cooking	PickE early October; use October to March
Hubbard's Pearmain[12][13]		Norfolk, England	<1800	One of the richest flavoured dessert apples. Width 62 mm (2.4 in), height 57 mm (2.2 in). Cells obovate, axile.	Eating	PickE early to mid-October. Use November–April
Hubbardston Nonsuch (a.k.a. John May, Hubbardston, Old Town Pippin, fr. Non-pareille de Hubbardston)[71][10][27][26][143][28][34]		Massachusetts, US	<1860	Width 78–86 mm (3.1–3.4 in), height 70–77 mm (2.8–3.0 in). Stalk 17–28 mm (0.67–1.10 in). Flesh yellow juicy.	Eating	PickE mid-October. Use October–January
Humboldt[11]		California, US	Introduced 1944	P Transcedent x unknown.		

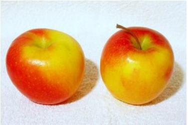
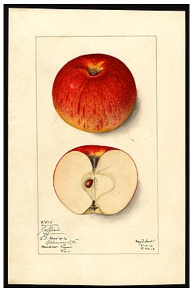
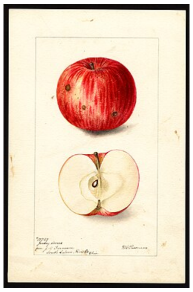
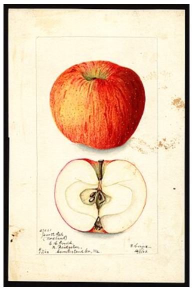
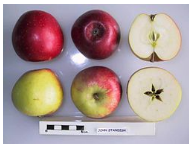
Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
Hunt's Duke of Gloucester[12]		Gloucestershire, England	c. 1820	A desert apple of first rate quality	Eating	PickE mid-September. Use December–February
Hunt's Early[14][30]		England	c. 1800	Yellow with brown-red flush. Width 64 mm (2.5 in), height 46 mm (1.8 in). P Margaret x Reinette de Hollande. Flesh soft, pale yellow, good.	Eating	Pick mid-August. Use August.

I

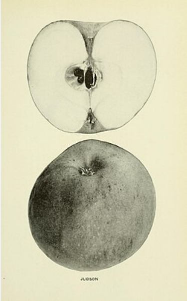
Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
Idagold[11]		Idaho, US	Introduced 1944	P Esopus Spitzenburg x Wagener.	Eating	PickE mid-October. Use January–March.
Idajon[11][8]		Idaho, US	Selected 1936, Introduced 1949	P Wagener x Jonathan. Ripens 10 days before Jonathan. Cold storage3-4 °C 120 days.	Eating	PickE late October. Use December–January.
Idared[7] AGM[144][4][31][8]		Moscow, Idaho, US	Selected 1935, introduced 1942	A medium-sized deep red apple. Crisp white flesh is tart and juicy, and can be somewhat bland if eaten out of hand, however, Idared is an exceptional cooking apple. Flesh keeps is shape, and the flavour becomes much stronger with cooking. An excellent keeping apple, Idared remains hardy and durable in proper storage for as long as 8 months. Idared is a cross between Jonathan and Wagener developed at the University of Idaho. Width 65–90 mm (2.6–3.5 in), height 50–75 mm (2.0–3.0 in), weight 150–180 g (5.3–6.3 oz). Stalk 18–30 mm (0.71–1.18 in). Prone to canker, scab, very prone to mildew. Cold storage 2-3 °C 180 days. Density 0.79	Cooking, eating	Pick45 October 4. Pick55 September 20. PickE mid-October. PickG late October. Pickg October 1–25. Use December–April
Imperatriz[18]		Brazil	Introduced 1997	P Gala x Mollie's Delicious. Flesh sweet, subacid.	Eating	
Improved Blaxtayman 201.[11]		Washington, US	Introduced 1944	Mutation of Stayman Winesap		
Indo[6]		Japan	<1930	Flesh greenis-yellow, sweet, very firm.	Eating	PickE mid to late October. Use January - March.
Ingol[5][4][8]		Germany	1954	A red apple. Weight 184 g (6.5 oz). P Ingrid Marie x Golden Delicious. Cold storage 1 °C 120 days.	Eating	PickG late September–early October. PickE early October. Pickg September 23–October 7. Use October–January
Ingrid Marie[7][4][25][32][8]		Flemløse, Denmark	1910, introduced 1936.	A medium size (90–180 g (3.2–6.3 oz)) red apple. Width 75 mm (3.0 in), height 55 mm (2.2 in). Stalk 12–25 mm (0.47–0.98 in). P Cox Orange x Cox Pomona. Flesh: juicy, subacid. The most popular eating apple in Sweden. Cold storage 4 °C 100 days. Density 0.80	Eating	PickE late September.Pickg September 15–30. Use November–February
Irish Peach[7][13][24][31]		Kilkenny, Ireland	19th century	Excellent for baking. Early harvest. Width 61–65 mm (2.4–2.6 in), height 48–55 mm (1.9–2.2 in). Stalk 15 mm (0.59 in).Cells obovate, axile, open. More difficult to find within land of origin due to primary use for export to UK. Hardy, tastes very good straight off tree.	Cooking, eating	PickE mid–late August; use August–September

J

Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
Jacobs Sweet[26]		Massachusetts, US	c. 1860	A round yellow apple. Flesh yellow, firm, tender, crisp, juicy, aromatic, very sweet, good.	Eating	Use October–April
Jakob Fischer[5][4]		Germany	1903	A yellow apple with red flush. Flesh; juicy, subacid.	Eating	PickG September; use September–October
Jakob Lebel (cs. Lebelovo, fr. Jacques Lebel)[4][24][97][34][28][8]		Amiens, France	1825, introduced 1849.	A very large apple. Width 82–94 mm (3.2–3.7 in), height 63–73 mm (2.5–2.9 in). Weight 185 g (6.5 oz). Stalk 10–25 mm (0.39–0.98 in). Flesh; soft, juicy, subacid to acid. Cold storage 2 °C 150 days. VitC 8. Density 0.81 TRI	Cooking, juice	PickG mid-September; use October–December.
Jamba[4][8]		Germany	1954. Introduced 1969.	Flesh; aromatic, juicy, subacid. Cold storage 4 °C 60 days.	Eating	PickE early September. PickG mid-August–early September. Pickg August 23–September 7. Use August–October.
James Grieve[7] AGM[145][24][4][31][8]	James Grieve	Edinburgh, Scotland	1893	Good taste, but poor keeper (bruises easily). Width 70–80 mm (2.8–3.1 in), height 60–65 mm (2.4–2.6 in). Weight 140 g (4.9 oz). Stalk 15–33 mm (0.59–1.30 in). AM from RHS in 1897. FCC from RHS in 1906. Prone to scab, canker, resistant to mildew. Flesh; soft, juicy, aromatic, subacid to sweet. Cold storage 4 °C 60 days. VitC 7. Density 0.76	Cooking, eating	PickE early September. Pickg August 25–September 7. Use September–October
Jaspi[38]		Finland	Introduced 1980	A red apple. P Lobo x Huvitus. Flesh sweet, subacid, aromatic, good.	Eating	Pick September; use September–October
Jaune[33][34]		Montfort, Sarthe, France	<1860	A yellow apple. Width 78 mm (3.1 in), height 60–70 mm (2.4–2.8 in). Stalk 5–		Use January–May

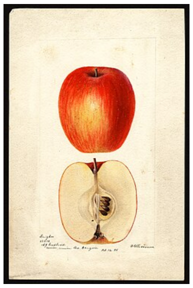
Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
				10 mm (0.20–0.39 in).		
Jazz (Scifresh)[120]		New Zealand	Cross made 1985, introduced 2007	Bright red round apple with subtle yellow under-striping. Tart to sweet, dense and very crunchy with effervescent texture. From sweet Royal Gala × firm, tart Braeburn. Widely sold commercially in the UK.	Eating	Pick 1 week before Braeburn
Jefferies[9][10][26][27]		Pennsylvania, US	<1849	Width 73 mm (2.9 in), height 53–57 mm (2.1–2.2 in). Stalk 16 mm (0.63 in). Flesh yellowish-white, juicy, crisp, tender, subacid, aromatic, very good. DBH 116.	Eating	Pick50 September 1. PickE mid-September. Use September–December.
Jerseymac[4][146][8]		New Jersey, US	Cross made 1956, selected 1961, introduced 1971.	A green apple flushed with red (50–75%). Width 70–73 mm (2.8–2.9 in). Flesh; juicy, aromatic, subacid. Cold storage 3-4 °C 90 days.	Eating	PickG mid-August. Use August.
Jersey Sweet[9][10][26][27]		US	<1820	Width 72–90 mm (2.8–3.5 in), height 67 mm (2.6 in). Stalk 13–17 mm (0.51–0.67 in). Flesh yellow, tender, juicy, aromatic, very sweet, good to very good.	Baking	Use August–October
Jewett Red[26][27]		New Hampshire, US	<1850	Yellow with red flush. Width 65 mm (2.6 in), height 57 mm (2.2 in). Stalk 10 mm (0.39 in). Flesh yellow, tender, juicy, aromatic, mild subacid, good to very good.	Eating	Use October–February
John Standish[7][31]		Berkshire, England	Raised 1873, introduced 1921	Yellow-white flat-round apple, 50–75% flushed. Width 63 mm (2.5 in), height 54–57 mm (2.1–2.2 in). Stalk 15–23 mm (0.59–0.91 in). AM from RHS in 1922.	Eating	Pick mid-October; use December–February

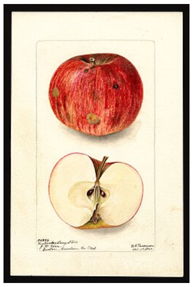
Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
Jonadel[8]		Iowa, US	Raised 1923, introduced 1958	Parentage Jonathan x Red Delicious. Cold storage 2 °C 150 days.	Eating	
Jonafree (a.k.a. Co-op 22)[147]		Urbana, Illinois, US	Selected 1972, introduced 1979	Flesh yellow, fine grained, crisp, juicy. Tree is vigorous. Width 63–76 mm (2.5–3.0 in), height 55–70 mm (2.2–2.8 in). Stalk 15 mm (0.59 in). P: (14-644 x Jonathan) x (Gallia Beauty x Red Spy).	Eating	Pick45 September 10. Pick55 September 1. Use September–October.
Jonagold[7] AGM[148][4][18][149][8]		Geneva, New York, US	cross made 1953, first fruited 1953, introduced 1968	P Golden Delicious x Jonathan. Popular in Europe and land of origin. Width 60–90 mm (2.4–3.5 in), height 60–85 mm (2.4–3.3 in). Weight 150–200 g (5.3–7.1 oz). Stalk 15–35 mm (0.59–1.38 in). Several highly coloured strains are available. Widely sold commercially in the United Kingdom. Cold storage 0-1 °C 90 days. Density 0.82 TRI	Eating, cooking	Pick45 October 4. Pick55 September 15. Pickg September 23 –October 15. Use October–March.
Jonagrimes[11]		Indiana, US	Introduced 1920s.	P unknown. A yellow apple streaked with red.	Eating, cooking	Ripens two weeks ahead of Jonathan.
Jonamac[18]		Geneva, New York, US	1972	P McIntosh x Jonathan.	Eating	Pick45 September 15. Pick55 August 26.
Jonared[11]		Washington, US	Discovered 1930. Introduced 1934	Mutation of Jonathan.		
Jonathan (cs. Jonathan, Džóetn, ru. Djonathan)[10][31][24][27][127][32][13][26][28][17]		Kingston, New York, US	1820s	Tart taste. Mostly red apple with patches of lime green. Width 67 mm (2.6 in), height 58–61 mm (2.3–2.4 in). Weight 95–110 g (3.4–3.9 oz). Stalk 8–18 mm (0.31–0.71 in). Cells obovate, axile, slit. VitC 9-25. Density 0.77 Does well in cooler areas; some frost resistance. DBH 139–145.	Cooking (pie), eating	Pick45 September 15. Pick55 September 5. PickE early October. Pickg September 23–October 15. Use November–April.
Jonwin[11]		California, US	Introduced 1944	P Jonathan x Baldwin.		Pick early October; use November–April

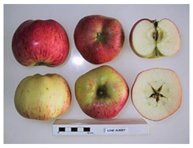
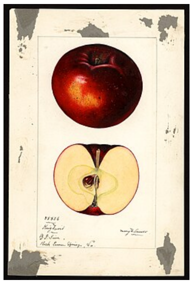
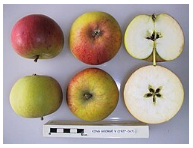
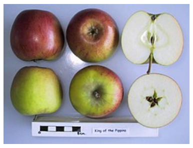
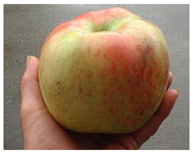
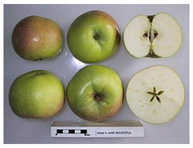
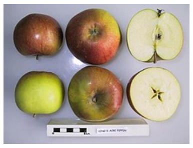
Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
Joybells[7]		Surrey, England	1914	Pale yellow, 25–75% flushed red. Flesh crisp, juicy and sweet, with pleasant flavour. AGM from RHS in 1922. Width 77 mm (3.0 in), height 63 mm (2.5 in). Stalk variable.	Eating	Pick late September; use October–March
Joyce[109]		Ottawa, Canada	Raised 1898, selected 1912, introduced 1924.	A green apple with red overcolor. Width 64–81 mm (2.5–3.2 in), height 56–69 mm (2.2–2.7 in). Stalk 15 mm (0.59 in). Flesh: white, soft, sweet. DBH 107	Eating	Pick50 August 21.
Jubilee[11]		B.C. Canada	Introduced 1939	P McIntosh x Grimes Golden. Flesh cream-colored, firm, crisp, juicy.		Pick 3 weeks later than McIntosh. Use until February.
Judson[27]		Iowa, US	<1899	Greenish yellow with red flush. Width 99 mm (3.9 in), height 85 mm (3.3 in). Stalk 16 mm (0.63 in). Flesh white, firm, crisp, juicy, fair to good.	Eating	Use October–December
Juliet[150]		Illinois, US	Cross made 1970, selected 1977	A green apple with red overcolor (60–90%). Width 64–76 mm (2.5–3.0 in), height 56–67 mm (2.2–2.6 in). Stalk 20–23 mm (0.79–0.91 in). Flesh yellow, firm, crisp, fruity, subacid. SS 14.7	Eating, cooking	Pick: 2–3 weeks after Delicious.
Julita Gylling[29]	Julita Gylling	Sweden		Yellow with red flush. Width 69 mm (2.7 in), height 61 mm (2.4 in). Stalk 10–30 mm (0.39–1.18 in).	Cooking, eating	Pick September; use October–December
Julyred[4]		New Jersey, US	Introduced 1962	Width 62–70 mm, height 53–61 mm. Stalk 24 mm. Flesh white, soft, juicy, subacid.	Eating	PickG late July - early August.
Junaluska		North Carolina, US	c. 1815	Once thought to be extinct but rediscovered in 2001 in rural North Carolina. Native American origin. Named for Cherokee chief Junaluska, leader in Battle of Horseshoe Bend, believed to have	Cooking, cider, eating	

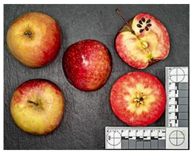
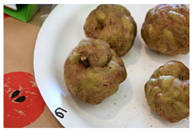
Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
				planted original tree. Extremely russeted and ugly apple but very hardy tree with superior taste to commercial varieties.		
Junami (a.k.a. Diwa, Milwa)		Switzerland	c. 2010	A cross between Idared and Maigold with Elstar. Beautifully round, fresh and fruity taste with a crunchy bite.	Cooking, eating	
June Wealthy[11]		Ohio, US	Introduced 1947	P Wealthy x unknown. A dark red apple. Ripens with Yellow Transparent.		
Juno[4][20]		Müncheberg/Mark, Germany	Introduced 1971	A yellow to green apple with red overcolor. Width 79 mm (3.1 in), height 62 mm (2.4 in), weight 190 g (6.7 oz). Stalk 15–22 mm (0.59–0.87 in). Flesh, juicy, aromatic, subacid. Density 0.83	Eating, cooking, juice	Pick October; use January–May
Junost[38]		Russia	1938	A yellow apple. P Gulkanel x Transparante Blanche. Flesh juicy, sweet, good.	Eating, cooking	Pick September
Jupiter AGM[151][43]		England	raised 1966, introduced 1981	A large, round, slightly conic apple. Width 64 mm (2.5 in), height 58 mm (2.3 in). Light yellow-green skin with a red-orange blush and stripes. Strong apple flavour is well-balanced between sweet and sharp. Cross of Cox's Orange Pippin and Starking Delicious (a red sport of Delicious), apple retains Cox's flavour, but tree is easier to grow. TRI.	Eating	PickE early October. Use October–January.

K

Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
Kaighn(a.k.a. Kaighn Spitzenburg)[10][27][9]		Gloucester County, New Jersey, US	<1830	Flesh yellow, juicy, tender. Tree vigorous.	Cooking, Drying	Use November-January
Kaiser Wilhelm[4][97][8]		Germany	1864	A large apple width 94 mm, height 80 mm, (170 g (6.0 oz)). Stalk 18 mm. Golden Reinette x unknown. Flesh; dry subacid. Cold storage 2 °C 180 days. VitC 15. Density 0.77	Eating, cooking	PickE early October. PickG mid October. Use November–March
Kalemčica[19]		Montenegro		A green apple. Russet in stalk cavity. Width 70 mm (2.8 in), height 48 mm (1.9 in), weight 76 g (2.7 oz). Stalk short to medium. Flesh cream colored, juicy, sweet. Disease resistant.	Eating, cooking, cider	Pick September; use September–March
Kalmar Glasäpple[24]	Kalmar glasapple	Sweden	18th century[152]	The body is light yellow, and the taste is a mix of acidity and sweetness. Width 78 mm (3.1 in), height 65 mm (2.6 in). Stalk 8–15 mm (0.31–0.59 in). Harvesting may begin in early October and it is typically fully ripe in early December.	Cooking, eating	
Kalterer Böhmer(ru. Kalteter Böhmer, Mantuanskoe, Nariadnoe, Zimnee raspisnoe)[15][17][8]	Kalterer Böhmer	South Tyrolean, Austria	<1900	A yellow apple with red flush (75%). Width 70 mm (2.8 in), height 55 mm (2.2 in). Flesh, white, subacid, aromatic, good. Cold storage 2 °C 180 days.	Eating, cooking	Pick October; use November–February
Kanzi (Nicoter)		Belgium	1991	Gala × Braeburn. Crunchy, juicy, sweet, slightly tangier than Gala.	Eating	
Karapash[19]		Albania		Yellow to green with red stripes. Width 60–70 mm (2.4–2.8 in), height 60–70 mm (2.4–2.8 in), weight 110–150 g (3.9–5.3 oz). Stalk short to medium. Flesh white, juicy, sweet, subacid, aromatic. Sensitive to apple scab.	Eating	Pick late October
Kardinal Bea[5][4]		Germany	1930	A German cider apple. Sugar-acid-ratio 15:1. Flesh; greenish-white, juicy, subacid.	Cider, juice	PickG early October; use October–February
Karmeliter Renette (see Reinette de Carmes)						

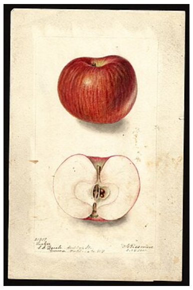
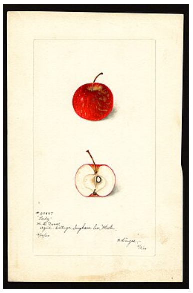
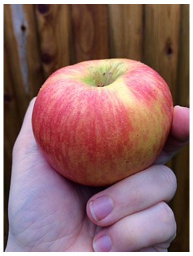
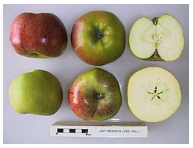
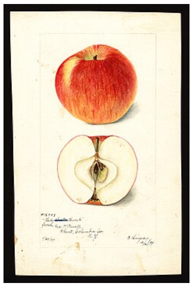
Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
Karmijn de Sonnaville (a.k.a. Karminj)[4][43][8]		Wageningen, Netherlands	Cross made 1949, introduced 1971	Yellow ground colour when ripe, with red flush, and russet depending on the season. Large apple, though shape can be irregular. Cold storage 4 °C 90 days. TRI	Cooking, juice, eating	PickE early October. PickG early–mid-October. Pickg September 23–October 7. Use October–December.
Kasseler Renette (see Dutch Mignonne)						
Katy (apple) (a.k.a. Katja)[31][66]		Balsgård, Fjälkestad, Sweden	Cross made 1947, selected 1955, introduced 1966.	Early eating apple with red skin and pale cream flesh. Width 66 mm (2.6 in), height 60 mm (2.4 in). Stalk 21 mm (0.83 in). Well suited to Northern European climate.	Eating	PickE early September; use September–early October
Kavlås[25][24]		Sweden	<1820	Width 80–87 mm (3.1–3.4 in), height 70–79 mm (2.8–3.1 in). Stalk 20–30 mm (0.79–1.18 in). Flesh juicy, sweet, subacid, good.	Eating	Pick early October; use October–December
Kendall[11]		Geneva, New York	Introduced 1932	Large, dark red. P McIntosh x Zusoff	Eating	PickE early October.
Keepsake[153][43]		Minnesota, US	Cross made 1936, selected 1947, introduced 1978	A green apple with red overcolor. Width 72 mm (2.8 in), height 66 mm (2.6 in). Stalk 12 mm (0.47 in). Flesh: light yellow, hard crisp, juicy, sweet, aromatic, good. DBH 155–170.	Eating, pie	
Kent (see Malling Kent)						
Kentucky Long Stem[9]		Kentucky, US	<1850	Flesh greenish white, sweet, subacid.	Eating	Use December–March
Kerry Pippin[7][37][13]		County Antrim, Ireland	c. 1805	Pale to golden yellow flesh. Delightful spicy taste. Well suited to Ireland's moist, cool climate. Width 54–60 mm (2.1–2.4 in), height 44–56 mm (1.7–2.2 in). Stalk 15–26 mm (0.59–1.02 in). Cells round to obovate, axile.	Eating	PickE late August; use August–September. Denmark pick mid-September, use October–November.
Keswick Codlin (a.k.a. Keswick)[7][31][27][10][13]		England	Introduced 1790	A yellow apple. Width 74 mm (2.9 in), height 67 mm (2.6 in). Stalk 9 mm (0.35 in). Cells ovate, abaxile. Flesh yellowish white, soft, acid.	Cooking	PickE mid–late August; use August–October
Kidd's Orange Red[7] AGM[154][4][8]		New Zealand	1924	Cox's Orange Pippin × Delicious. Yellow skin with orange red flush. Width 67 mm (2.6 in), height 64 mm (2.5 in). Chewy rather than crunchy. Flesh; crisp, juicy, aromatic. Cold storage 4 °C 90 days.	Eating	PickE mid-October. PickG late September–early October. Use November–January.

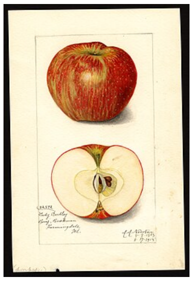
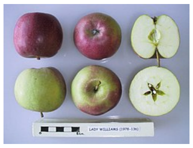
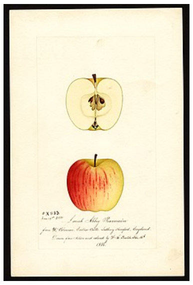
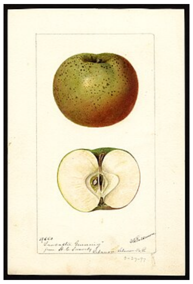
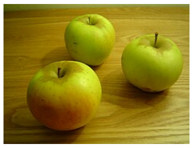
Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
Kim[25]		Sweden	1955	Yellow apple with red overcolour. Width 71 mm (2.8 in), height 66 mm (2.6 in). P Cortland x Ingrid Marie.	Eating, cooking	PickE late September; use October–March
King Albert[30]		England	<1936	Large yellow striped with scarlet. Stalk short.	Cooking	
King David[30][26]		Arkansas, US	1893. Introduced 1902	Yellow with red stripes. P Jonathan x Winesap.	Cooking, eating	PickE mid-October. Use October–November
King Georg V[7][30]		Isle of Wight, England	1898	P Cox Orange x unknown. Width 69 mm (2.7 in), height 60 mm (2.4 in). Stalk variable. AM from RHS in 1927. Flesh white, crisp, juicy, subacid with pineapple flavour.	Eating	PickE mid-October; use November–March
King Harry[14][30]		England	<1892	Pale yellow with russet. Oval-conical. Width 64 mm (2.5 in), height 70 mm (2.8 in). Flesh firm, yellow, good. AM from RHS in 1892.	Cooking	Use October–November
King of the Pippins (cs. Parména zlata, de. Winter Goldparmäne, fr. Reine des Reinettes, pl. Królowa renet, ru. Zolotoi parmen, Zimnii zoltoi parmen)[7] AGM[155][4][33][16][34][17]		France	<1800	Suitable for more northerly (southerly in the Southern Hemisphere) areas with higher rainfall. Width 67–70 mm (2.6–2.8 in), height 57–66 mm (2.2–2.6 in), weight 110 g (3.9 oz). Stalk 10–20 mm (0.39–0.79 in). VitC 18–20. Density 0.84	Eating, cooking, cider	PickG mid-September–early October. PickE early October. Pickg September 15–30. Use October–February
King of Tomkins County (a.k.a. King Apple, Toms Red, Tommy Red)[9][10][7][13][14]		New Jersey, US	<1804	Width 74–87 mm (2.9–3.4 in), height 60–70 mm (2.4–2.8 in). Stalk 19–22 mm (0.75–0.87 in). Cells obovate abaxile. Flesh juicy, tender, vinous, aromatic. AM from RHS in 1900. Triploid.	Eating	PickE mid-October. Use December–March
King Russet AGM[156]		United Kingdom		Russetted form of King of the Pippins	Eating	
King's Acre Bountiful[14]		Herefordshire, England	<1904	Creamy white. Width 70 mm (2.8 in), height 57 mm (2.2 in). Stalk short. AM from RHS in 1904. Tree very fertile.	Cooking	PickE early September. Use October–November
King's Acre Pippin[7][31]		England	1897	P Sturmer Pippin x Ribston. Width 73–82 mm (2.9–3.2 in), height 67–72 mm (2.6–2.8 in). AM from RHS in 1897. Stalk 17 mm (0.67 in). Flesh white, juicy, aromatic.	Eating	PickE mid-October; use December–March

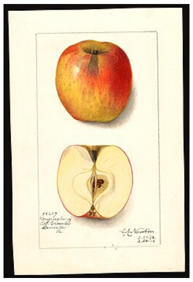
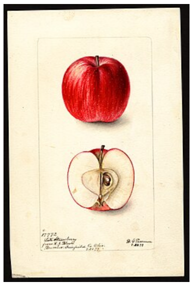
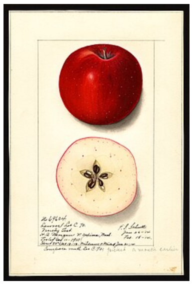
Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
Kingston Black AGM[157]				Small yellow fruits, heavily flushed with deep red. Does not bear or store well. Fruits November	Cider	
Kissabel Rouge[84]		Seiches sur le Loir, France	cross made 2006	Width 78 mm. Resistant to scab.	Eating	ripens with Braeburn
Kleiner Fleiner[28]	Kleiner Fleiner	Württemberg, Germany	<1794	A yellow conical apple with red overcolor. Width 56–67 mm., height 53–68 mm. Stalk 10 mm. Flesh, juicy, subacid.	Eating, Cooking	Pick October. Use November - March.
Klockhammarsäpple[25]		Sweden	<1860	A small yellow apple with red stripes. Width 62 mm (2.4 in), height 54 mm (2.1 in).	Eating, cooking	
Knobby Russet (a.k.a. Knobbed Russet; Old Maid's Winter Apple)[12]		Sussex, England	1819	Green and yellow, with rough and black russet. Unusually irregular, warty and knobbly surface.	Cider, eating	PickE mid-October. Use December–March
Konfetnoje (a.k.a. Konfetnaja)[38]		Russia		A yellow apple with some red stripes. P Papirova x Korobovka. Flesh has a pear-like aroma.	Eating	Pick mid–late August
Konsta[38]		Finland	Introduced 1997	A red apple. P Lobo x Antonovka. Flesh white, subacid, aromatic.	Eating, cooking	Pick mid-October
Koritschnevoje[38]		Russia	<1850	A yellow apple with red stripes.	Eating	Pick September; use September–October
Koritschnevoje Ananásnoje[38]		Russia	<1840	Medium size round, green with yellow stripes.	Cooking, eating	Pick September, use September
Kosztela		Poland	16th century		Eating	
Krstovača[19]		Montenegro		Yellowish green with red flush. Width 67 mm (2.6 in), height 68 mm (2.7 in), weight 180 g (6.3 oz). Stalk medium. Flesh, firm, sweet, juicy. Disease resistant.	Eating, cooking	Pick October; use October–April
Krupnaja[19]		Montenegro		A greenish-yellow apple. Width 74 mm (2.9 in), height 61 mm (2.4 in), weight 180 g (6.3 oz). Stalk short to medium. Flesh creamy white, firm, juicy, tasty.	Eating, cooking	Pick early September; use September–October
Kugelapfel[28]		Germany	<1800	A green apple with red overcolor (0-15%). Width 69–98 mm, height 58–75 mm. Stalk 21 mm. Flesh subacid.	Cooking	Pick October. Use December - May.
Kuqula (a.k.a. Mollekuqja)[19]		Albania		A yellow apple with red covering (75%). Width 50–60 mm (2.0–2.4 in), height 60–65 mm (2.4–2.6 in), weight 80–100 g (2.8–3.5 oz). Flesh yellowish white, subacid, sweet, aromatic. Resistant to Venturia ineaqualis and	Eating	Pick early October

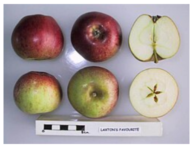
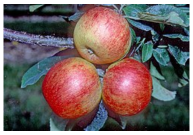
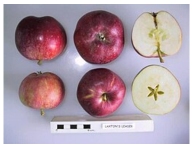
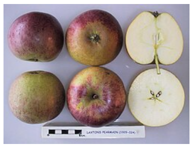
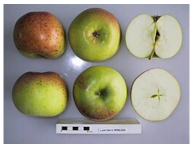
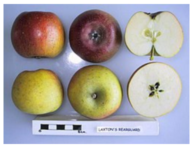
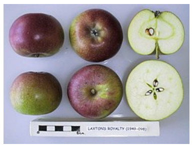
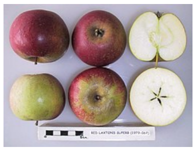
Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
				Codling Moth. A good keeper.		

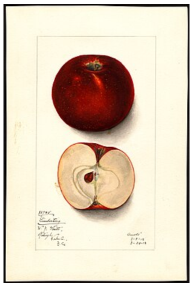
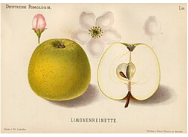
L

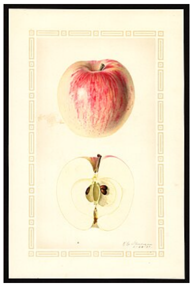
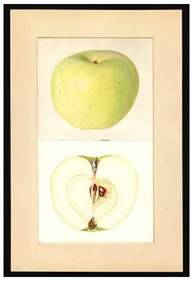
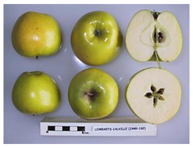
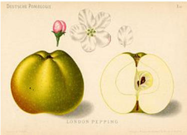
Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
Lacker[10]		Pennsylvania, US	<1800	Flesh white, juicy, subacid, aromatic.	Eating	Use January–March
Lady[10][27][26]		France	<1800	A small apple. Width 46 mm (1.8 in), height 33 mm (1.3 in). Stalk 5–6 mm (0.20–0.24 in). Flesh white, firm, crisp, tender, juicy, aromatic, mild subacid, good to very good.	Eating	Use December–May
Lady Alice		Washington, US	1979	Medium-sized, roundish oblate with thin yellow-green skin with an orange blush and bright red stripes. Crisp yellowish-white flesh is sweet with hints of honey and almond. Don Emmons purchased a neglected orchard of Red Delicious near Gleed, Washington, in 1978. While cultivating between trees, a disc from the plow hit the base of a tree. The injury caused a new shoot to grow from the rootstock (likely a seedling grown from a pip). The shoot was allowed to grow and bear fruit which Emmons named for his mother, Alice.[158]		
Lady Henniker[7][13][31][14][159]		Thornham Hill, Suffolk, England	1840–1850	Large, oblong, ribbed. Flesh is sweet and spicy, firm, rather coarse textured. Width 73 mm (2.9 in), height 70 mm (2.8 in). Cells obovate, abaxile. TRI	Eating, cooking	PickE early October. Use November–January
Lady's Sweet (a.k.a. Pommeroy, Roa Yon)[9][10][26][27]		US	<1860	Yellowish-green with red flush. Width 80 mm (3.1 in), height 70 mm (2.8 in). Stalk 14–20 mm (0.55–0.79 in). Flesh crisp, tender, juicy with a delicious perfumed flavor, very good to best.	Eating	Use December–May

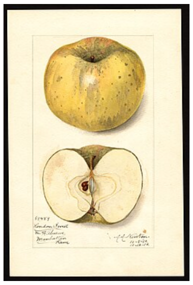
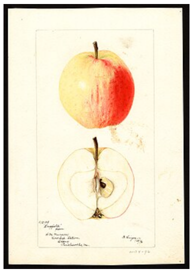
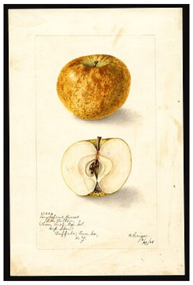
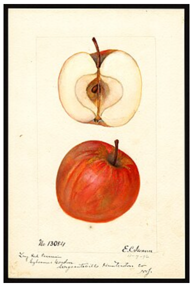
Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
Lady Sudely[7][31][14]		Petworth, England	1849, introduced 1885	A golden yellow apple with 50–100% red flush. Width 67–74 mm (2.6–2.9 in), height 57–67 mm (2.2–2.6 in). Stalk 5–10 mm (0.20–0.39 in). Flesh creamy white, juicy and subacid.	Eating	PickE mid-August; Use August–September
Lady Williams[6]		Australia	c1935	A green apple with red flush. Width 70–78 mm. Height 65–70 mm. Stalk short. Flesh: firm, crisp	Eating	Pick November. Use January - May.
Lagatorka[19]		Montenegro		Yellow with red stripes (90%). Width 74 mm (2.9 in), height 60 mm (2.4 in), weight 149 g (5.3 oz). Stalk medium. Flesh very juicy, acid, good.	Eating	Pick early October; Use October–March
Lakeland[11][80]		Minnesota, US	Introduced 1950	A red apple. P Malinda x Wealthy.	Eating	PickE early September. Use September–October.
Lamb Abbey Pearmain[13]		Kent, England	1804	A small yellow apple streaked and striped with red. Width 57 mm, height 51 mm. Stalk 6–13 mm. Cells obovate, axile. Flesh: yellowish-white, firm, crisp, very juicy, subacid, rich vinous flavour.	Eating	Use January–April
Lancaster Greening (a.k.a. Lancaster Pippin)[9]		Pennsylvania, US	<1870	A green apple with russet. Flesh yellow, juicy, pleasant, subacid.	Eating	Use December–May
Landsberger Reinette (a.k.a. Landsberger, cs. Landsberská reneta, fr. Reinette de Landsberg)[7][12][4][27][16][35][34][8]		Gorzow Wielkopolski, Poland	1840	An excellent apple for eating or cooking. Width 79–87 mm (3.1–3.4 in), height 64–78 mm (2.5–3.1 in), weight 130 g (4.6 oz). Stalk 14–22 mm (0.55–0.87 in).Cold storage 0 °C 150 days. VitC 3–6. Density 0.75	Cooking, eating	PickE late September. Pickg September 20–October 15. Use October–January.
Lane's Prince Albert[7][13][14][24][4]AGM[160][31][16]		Berkhampstead, Hertfordshire, England	1841, introduced 1857	Green with orange blush. Makes a good apple crumble for Christmas: peak ripening happens in winter. Width 65–97 mm (2.6–3.8 in), height 60–75 mm (2.4–3.0 in), weight 115–200 g (4.1–7.1 oz). Stalk 10–20 mm (0.39–0.79 in). Cells elliptical, abaxile. Resistant to scab, very prone to mildew, prone to	Cooking	PickE early October; use December–March

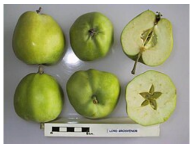
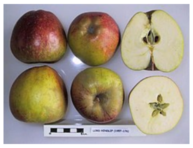
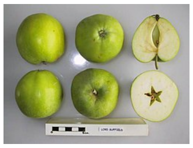
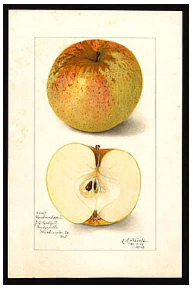
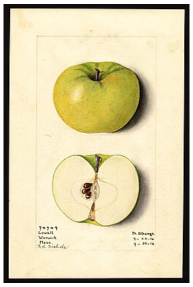
Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
				canker. P Russet Nonpareil x Dumelow's Seedling. VitC 13.		
Langeland[24]		Denmark	<1800	Width 64 mm (2.5 in), height 80 mm (3.1 in). Prone to canker.	Eating	
Langley Pippin[7][53][14]		Chelsea, Buckinghamshire, England		Medium, tall, conical, brightly striped red. Flesh yellowish, soft and well flavoured. P Cox Orange x Gladstone.	Eating	Use August
Lansingburgh[10]		Possibly Ohio, US	<1810	Flesh firm, subacid.	Cooking, eating	Use November–May
Large Bough (see Sweet Bough)						
Late Strawberry (a.k.a. Autumn Strawberry)[9][26][27][10]		Aurora, New York, US	<1848	Whitish with red flush. Width 73–79 mm (2.9–3.1 in), height 63–69 mm (2.5–2.7 in). Stalk 22–24 mm (0.87–0.94 in). Flesh, yellow, fine, crisp juicy, vinous, subacid, very good.	Eating	Use October–December
Lawver[9][27][26]		Possibly Kansas, US	<1850	Width 61 mm (2.4 in), height 46 mm (1.8 in). Stalk 15 mm (0.59 in). Biennial. Flesh white, firm, crisp, aromatic, subacid. Stalk medium.	Eating	Use January–May
Laxton's Advance (see Advance)						
Laxton's Early Crimson[53][31]		Bedfordshire, England	Raised 1908. Introduced 1931.	Width 51–67 mm (2.0–2.6 in), height 51–63 mm (2.0–2.5 in). Stalk 17–21 mm (0.67–0.83 in). A green apple flushed with brownish purple. Flesh very sweet, little acidity. P Worcester Pearmain x Gladstone.	Eating	PickE early August; use August
Laxton's Epicure AGM[161][31]		Bedfordshire, United Kingdom	1909	Aromatic sweet fruit, tendency to biennial habit, bruises easily. Width 58–63 mm (2.3–2.5 in), height 49–54 mm (1.9–2.1 in). Stalk 30–35 mm (1.2–1.4 in). Yellow flesh with streaks of red and orange.	Eating	Pick late August; use August–September
Laxton's Exquisite (see Exquisite)						

Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
Laxton's Favourite[53]		Bedfordshire, England	Raised 1925, introduced 1951.	Sweet crisp, juicy flesh. A yellow apple totally flushed and streaked with orange red.	Eating	Pick late August; use September–October
Laxton's Fortune (see Fortune)						
Laxton's Herald[6]		Bedfordshire, England	1906	Yellow skinned flushed almost completely with red stripes.	Eating	PickE late August; use September.
Laxton's Imperial[30]		England	1907, introduced 1926 or 1928	Yellow with red flush. P Cox Orange x Allington.	Eating	
Laxton's Leader[30]		Bedfordshire, England	1905	A small apple. Width 57 mm (2.2 in), height 46 mm (1.8 in). P Gladstone x Worcester Pearmain.	Eating	PickE early August; use August
Laxton's Pearmain[30][162]		Bedfordshire, England	1897, introduced 1922	Cellini x Cox Orange Pippin. Width 67 mm (2.6 in), height 54 mm (2.1 in). AM from RHS in 1922. Raised by Laxton brothers.	Eating	PickE mid-October. Use October–January.
Laxton's Peerless[6]		Bedfordshire, England	1900, introduced 1922	A large yellow skinned apple with scattered russet. AM from RHS in 1920. Width 86 mm (3.4 in), height 72 mm (2.8 in). Flesh crisp, acid. Prone to bitter pit.	Eating	PickE mid-September; use September–November
Laxton's Pioneer[6]		Bedfordshire, England	1934	Large yellow apple almost completely covered with ared flush and stripes. Width 82 mm (3.2 in), height 67 mm (2.6 in).	Eating	Pick late September; use October–November
Laxton's Rearguard[6]		Bedfordshire, England	Raised 1907	A greenish yellow apple with orange red blush. Width 53 mm. Height 43 mm. Stalk 20 mm. Flesh: greenish-white, firm, crisp, sweet-sharp, slightly aromatic, flavour.	Eating	PickE early October. Use November–January.
Laxton's Royalty[30]		Bedfordshire, England	Raised 1908, introduced 1932.	Yellow with red flush. Width 63 mm (2.5 in), height 50 mm (2.0 in). Cox-like aroma. Flesh sweet and juicy. P Cox Orange x Court Pendu Plat.	Eating	PickE late October. Use January–March.
Laxton's Superb[7][4][16][8]		Bedfordshire, England	Raised 1897, introduced 1922	P: Cellini x Cox's Orange Pippin. AM from RHS in 1919. FCC from RHS in 1921. Classic old Victorian British apple. Green with dull red flush. Firm texture, but not very good juice producer. Prone to scab. Biennial. Width 65 mm (2.6 in), height 55 mm (2.2 in), weight 105 g (3.7 oz). Stalk 10–30 mm (0.39–1.18 in). Cold storage 2 °C 150 days. VitC 5. Density 0.80	Eating	Pickg October 1–15. Use October–March

Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
Laxton's Triumph[30][6]		Bedfordshire, England	Raised 1902. Introduced 1930.	Yellow with red flush. Width 60 mm (2.4 in), height 48 mm (1.9 in). P King of the Pippins x Cox Orange. Flesh aromatic, sharp. Particularly attractive blossom.	Eating	PickE late October; use November–January
Laxton's Victory[6]		Bedfordshire, England	1926	A yellow apple with brown flush. Width 64 mm (2.5 in), height 56 mm (2.2 in). Flesh sweet and aromatic.	Eating	PickE early September; use September–October
Lemoenappel[16]		Lunteren, Netherlands	1885. Introduced 1899.	A yellow apple with orange flush. Width 88 mm (3.5 in), height 78 mm (3.1 in). Stalk 13 mm (0.51 in).		Use November–January
Lemon Pippin[7][12]		England or France	<1744	A medium-sized apple. Flesh: firm, crisp, and briskly flavoured. A small tree.	Cooking, eating	PickE early October. Use October–December.
Lentsche Roode[16]		Possibly the Netherlands		A yellow apple with red flush (60–90%). Width 67 mm (2.6 in), height 62 mm (2.4 in). Stalk 19 mm (0.75 in).		Use October–November.
Lewis Incomparable[7][13]		England	<1800	Greenish yellow with 25–75% orange-red flush. Width 80 mm (3.1 in), height 73 mm (2.9 in). Stalk short. Cells obovate, axile. Flesh greenish-white, dry, subacid.	Cooking, eating, pie	Pick early October; use December–February
Liberty[163]		New York	First fruited 1961, introduced 1978	A greenish-yellow apple, red striped. Very disease-resistant. P: PRI 54-12 x Macoun. Flesh nearly white, crisp, juicy, coarse. Very similar appearance to McIntosh, relatively short storage life in air. Ripens 4 days before Delicious.	Eating	Pick45 September 20. Pick 55 September 5. Use October–December.
Limbertwig[10][58]		Virginia, US	<1800	Width 78 mm (3.1 in), height 65 mm (2.6 in). Stalk 8 mm (0.31 in). Flesh subacid, very juicy, rich, aromatic.	Cooking, eating.	PickE late October. Use March–April
Limelight		Kent, England	2000	Greensleeves type; abundant cropping and a compact tree. A pale green apple with a smooth finish and occasional pink blush. Crisp flesh and disease resistant tree.	Eating	
Limonen-Reinette[28]		?	<1820	A yellow apple with red overcolor. Width 66 mm, height 55 mm. Stalk 15 mm. Flesh yellowish, juicy, subacid.	Eating	Pick October. Use January - June.

Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
Linda[164]		Ottawa, Ontario, Canada	Selected 1914. Introduced c. 1935	A large apple. Tree vigorous.	Eating	
Linsenhofener Renette (a.k.a. Linsenhofer Sämling)[5][4]	Linsenhofer Sämling	Baden-Württemberg, Germany		A green apple with red flush. Flesh; yellowish, crisp, juicy, subacid.	Cooking, cider, juice.	PickG mid-October; use October–March.
Liveland Raspberry (a.k.a. Lowland Raspberry)[83]		Livland Governorate	Before 1870 (documented)	A white apple with red flush. Flesh very tender, sweet.	Eating	Pick August
Ljutaĉa (a.k.a. Kiseljaĉa)[19]		Montenegro		A green apple. Russet in stalk cavity. Width 69 mm (2.7 in), height 51 mm (2.0 in), weight 111 g (3.9 oz). Stalk medium. Flesh creamy green, juicy, subacid.	Eating, cooking	Pick late October; use December–June
Lobo[7][25][4][8]		Ottawa, Canada	1897. Selected 1906. Introduced 1930	A McIntosh-style apple. P McIntosh x unknown. Yellow with red overclour. Width 73 mm (2.9 in), height 67 mm (2.6 in). Cold storage 4 °C 90 days.	Eating	PickE mid-September. PickG early–mid-September; use October–March
Loddington[7][50]		Kent, England	c. 1820	FCC from RHS in 1877. Width 89 mm (3.5 in), height 79 mm (3.1 in). Stalk short. Flesh, soft, juicy, subacid.	Cooking	PickE late September; use October–December
Lodgemore Nonpareil (a.k.a. Clissold's Seedling)[12][14]		Lodgemore, Gloucestershire, England	1808	A dessert apple of great excellence. Flesh crisp, greenish, sweet, juicy, very good.	Eating	PickE early October. Use February–May
Lodi[7]		Ohio, US	1911, introduced 1924	Fruit pale yellow flushed with deeper yellow. P Montgomery x Yellow Transparent. Width 70 mm (2.8 in), height 70 mm (2.8 in). Resistant to scab. Tangy taste. DBH 80.	Eating	Pick45 August 1. Pick50 July 27. Pick55 July 10. Use July–August
Lombarts Calville (a.k.a. Lombarts Kalvill)[8][6]		Netherlands	Raised 1906, introduced 1911.	Width 65–75 mm, height 55–65 mm. Cold storage 3 °C 150 days.	Eating	PickE mid-October. Use November - January.
London Pippin(cs. Londýnske, Londýnský jadernáč, pl. Pepina Londynska, ru. Kalvil korolevskii, Kalvil limonnîi, Peppin Londonskii[28][16][13][17]		England	1580	Yellow with red flush. Width 74–80 mm (2.9–3.1 in), height 53–59 mm (2.1–2.3 in). Stalk 15–18 mm (0.59–0.71 in). Cells round axile.VitC 8.	Cooking, eating, cider	PickE mid-October; use January–March

Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
London Sweet[9]		Dayton, Ohio, US	<1860	A yellow apple. Stalk short. Flesh whitish, juicy, tender, sweet, aromatic, good to very good. Tree vigorous, productive.	Eating	Use November–February
Longfield[27]		Russia	<1870	Width 70–83 mm (2.8–3.3 in), height 67–75 mm (2.6–3.0 in). Stalk 14–22 mm (0.55–0.87 in). Flesh, greenish, crisp, tender, juicy, subacid, aromatic, good to very good.	Eating	Use September–October
Long Island Russet[9]		Long Island, US	<1820	Flesh yellowish, dry, sweet.	Cider	Use October–February
Long Red Pearmain[27]		US	<1860	A medium to large sized yellow apple flushed and striped with red. Flesh subacid, good.		
Longstart[13]		England	1851	A very excellent culinary apple. Width 51 mm (2.0 in), height 44 mm (1.7 in). Stalk 25 mm (0.98 in).	Cooking	Use October–December
Lord Burghley[7][12][100][31][13]		England	Raised 1834, Introduced 1865	Small yellow with brown crimson flush. Flesh soft, highly aromatic. Width 57–67 mm (2.2–2.6 in), height 44–61 mm (1.7–2.4 in). Stalk 15–20 mm (0.59–0.79 in). Cells round to obovate, axile. An excellent winter dessert apple. Tree small.	Eating	PickE mid-October; use January–April
Lord Derby[7][31][14][40][13]		Stockport, Cheshire, England	1862	Yellowish green apple. Width 83 mm (3.3 in), height 70 mm (2.8 in). Stalk 5–6 mm (0.20–0.24 in). Strong ribbing. Cells ovate, abaxile. P Forester x Woodford. Flesh pale yellow, subacid. likes cooler weather. Subject to brown rot.	Cooking	PickE late September; use November–December

Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
Lord Grosvenor[7][53][31]		England	1872	Large conical, pale creamy yellow, cooks to a white froth. Enormous cropper, must be thinned. Width 74–88 mm (2.9–3.5 in), height 64–82 mm (2.5–3.2 in). Stalk 25–28 mm (0.98–1.10 in).	Cooking	PickE mid-August; use August–September
Lord Hindlip[7][31][14][50]		Worcestershire, England	<1896	Late, high-quality dessert apple for use in December to March. Width 64–73 mm (2.5–2.9 in), height 73–77 mm (2.9–3.0 in). Stalk 15–20 mm (0.59–0.79 in). Flesh crisp, white, juicy, subacid. First Class Certificate from RHS in 1898.	Eating	PickE early–mid-October; use December–March
Lord Kitchener[165]		England	<1900	A green apple with red flush, smaller than Peasgood Nonsuch. P Peasgood Nonsuch x unknown.	Eating, cooking, baking	
Lord Lambourne[7] AGM[166][31][8]		England	Raised 1907, introduced 1923	James Grieve apple x Worcester Pearmain. Round shape. Orange flush with hint of russet. Width 64 mm (2.5 in), height 51 mm (2.0 in). Stalk 15–20 mm (0.59–0.79 in). Strong acid flavour. Good for domestic cultivation. Award of Merit from RHS in 1923. Cold storage 3 °C 150 days.	Eating	PickE mid–late September; use September–November
Lord Raglan[13]		England		An excellent cooking apple. Yellow with red flush.	Cooking	Use March–April
Lord Suffield[7][28][14][13][167]		Middleton, Lancashire, England	c. 1836	A very large grenn cooking apple no flush. Width 76–83 mm (3.0–3.3 in), height 75 mm (3.0 in). Stalk short–medium. Cells ovate, abaxile. This variety is often subject to canker and rotting on the tree.	Cooking	PickE mid-August; use August–September
Loudon Pippin[9]		Virginia, US	<1870	A large oblate apple, yellow with red flush. Stalk short. Flesh yellowish, tender, juicy, subacid, good to very good.	Eating	Use December–February
Lowell[10][26][27]		US	<1848	Width 83 mm (3.3 in), height 75 mm (3.0 in). Stalk 22 mm (0.87 in). Flesh greenish-yellow, juicy, subacid, aromatic, good to very good.	Eating, cooking, drying	Use August–September

Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
Lowland Raspberry see Liveland Raspberry						
Lucombe's Seedling[13]		Exeter, England	1831	A culinary apple of first rate quality. Width 88 mm (3.5 in), height 69 mm (2.7 in). Stalk short and thick. Cells round axile. Flesh white, juicy, pleasantly flovoured.	Cooking	PickE mid-September. Use October–January
Luiken (a.k.a. Luikenapfel, Ludwig, Ludwigsapfel)[5][15][32][34]		Germany or France	<1823	A yellow apple with red flush. Width 55 mm (2.2 in), height 48–50 mm (1.9–2.0 in). Stalk 12 mm (0.47 in). C 12. Flesh white, juicy.	Cooking	Pick September; use September–December.
Luisenapfel (a.k.a. Prinzessin Luise)[4]		Canada	1860	Width 70 mm (2.8 in), height 66 mm (2.6 in), weight 110–200 g (3.9–7.1 oz). Stalk 15–22 mm (0.59–0.87 in).	Cooking, eating	Pick October; use October–January
Lujanca[19]		Moldova		Yellow with purple to red stripes (90%). Flesh firm juicy, subacid. Biennial. Thinning is necessary. Width 62 mm (2.4 in), height 74 mm (2.9 in), weight 75–90 mm (3.0–3.5 in). Stalk 20 mm (0.79 in). Disease resistant.	Eating, cooking	Pick late September; use October–December
Lundbytorp[65]		Denmark	c. 1900	A green apple with red overcolour. Width 74 mm (2.9 in), height 68 mm (2.7 in)	Eating	PickE mid-October. Use November–January.
Lunow[4]	Apfel aus Lunow	Germany	1920	Green apple with red flush. Width 70 mm (2.8 in), height 58 mm (2.3 in), weight 115 g (4.1 oz). Flesh; crisp, subacid to acid. Density 0.85. Biennal	Cooking	Picking October; use January–April
Lunterse Pippeling[16]		Lunteren, Netherlands	Introduced c. 1900	A green apple with russet. Width 74 mm (2.9 in), height 58 mm (2.3 in). Stalk 37 mm (1.5 in).		Use January–March
Luxemburger Reinette (a.k.a. Reinette des Vergers)[28]			<1850	A green apple with red flush. Width 71 mm (2.8 in), height 55 mm (2.2 in). Stalk 12 mm (0.47 in). TRI	Eating, cooking	Use February–July
Lynn[120]		Washington, US	Selected 1999	A yellow apple with pink-red overcolor (20–80%). P unknown. Flesh: creamy-white, firm, crisp, juicy, subacid.	Eating	Pick 5 days after Delicious

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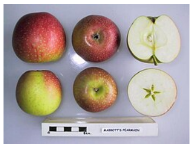
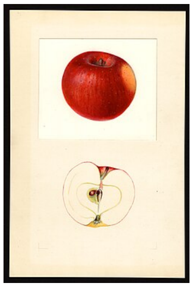
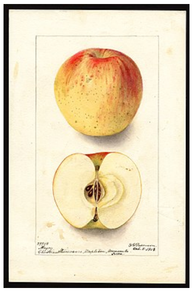
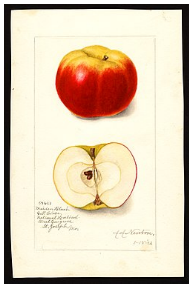
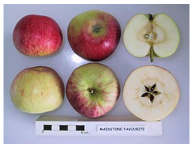
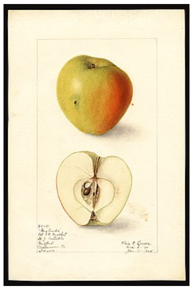
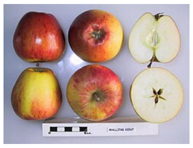
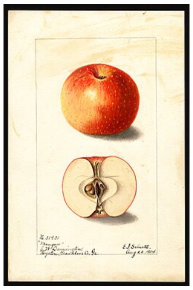
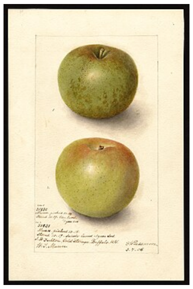
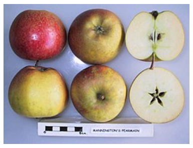
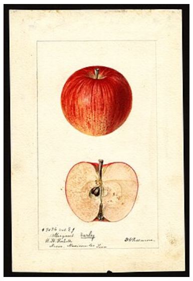
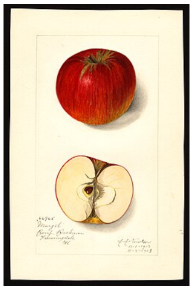
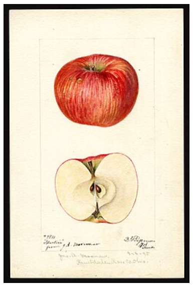
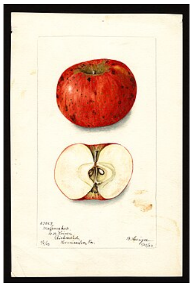
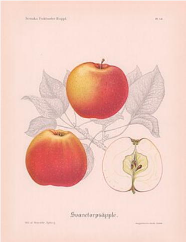
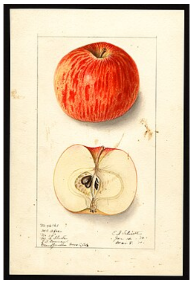
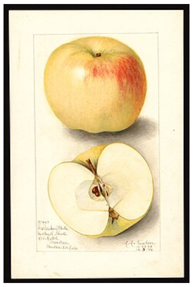
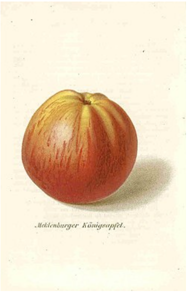
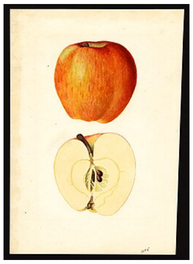
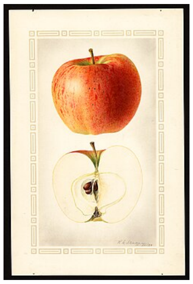
Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
Maayan[18]		Israel	Introduced 1967	P (Calville St. Sauver x Damascus) x Delicious. Flesh juicy, sweet, acid.	Eating	
Mabbott's Pearmain[7][13]		Maidstone, England	1883	Yellow with red flush. Width 56 mm (2.2 in), height 56 mm (2.2 in). Stalk very slender. Flesh juicy, sweet, highly flavoured.	Eating	Use October–December
MacExcel[168]		Canada	Cross made 1971, selected 1992.	A greenish-yellow apple with pinkish red flush. Width 69 mm (2.7 in), height 56 mm (2.2 in). Weight 121 g (4.3 oz). Stalk short to medium. Flesh is creamy-white, firm, crisp, juicy. SS 12.4.	Eating	Pick 2 week before McIntosh.
Macfree[169]		Trenton, Ontario, Canada	Cross made 1953, selected 1963, introduced 1974	A greenish-yellow apple with 75% red flush. Flesh is white, juicy, coarse, tough.	Eating	Pick55 September 12. Ripens second week of October in Trenton, Ontario.
Maclean's Favourite[13]		Colchester, England	1820	A very excellent dessert apple. Width 62 mm (2.4 in), height 49 mm (1.9 in).		Pick early October; use October–January
Macoun[4][8]		Geneva, New York	1909/1923	Cold-tolerant. Crunchy. P McIntosh x Jersey Black. Does very well in salads. Width 71 mm (2.8 in), height 61 mm (2.4 in), weight 100–160 g (3.5–5.6 oz). Stalk 10–15 mm (0.39–0.59 in). Cold storage 4 °C 120 days.	Eating	Pick50 September 30
Madresfield Court[7]		England	<1915	AM from RHS in 1915. Tree is a shy cropper. Width 80 mm (3.1 in), height 81 mm (3.2 in). Stalk medium. Flesh is greenish-white, juicy, sweet, aromatic.	Eating	Pick late September; use October–December
Maglemer[24][35][65]		Lolland, Denmark	<1810	Greenish-yellow with red stripes(25% overcolor). Width 55–62 mm (2.2–2.4 in), height 48–58 mm (1.9–2.3 in). Stalk 14 mm.	Eating	Pick late September; use November–January
Magog[27]		Vermont US	<1876	Width 80 mm (3.1 in), height 75 mm (3.0 in). Stalk 19 mm (0.75 in). Flesh is firm, juicy, aromatic, subacid, good.	Eating	Use October–January

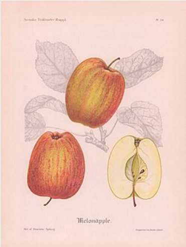
Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
Maiden's Blush[57][27][26][10][58]		Burlington, New Jersey, US	<1817	Width 86 mm (3.4 in), height 69 mm (2.7 in). Stalk 19 mm (0.75 in). A thin-skinned, flattened apple. Pale yellow-green skin has a telltale crimson blush on the side that faced the sun. Flesh is white, crisp, very juicy, subacid, good. Susceptible to scab. Heavy annual bearer. Good cooker. The fruit ripens over a period of several weeks, and reguires two or three pickings. Excellent variety for drying because the flesh remains white and bright. DBH 124.	Cooking, eating	Pick50 September 10. Use September–November.
Maidstone Favourite[7][53][14]		Kent, England	<1913	Flat, even, most delightfully striped with carmine. P Alexander x Beauty of Bath. Flesh crisp, sweet and aromatic. Width 54 mm (2.1 in), height 48 mm (1.9 in). AM from RHS in 1913.	Eating	Use August - September.
Maigold[4][43][8]		Wädenswil, Switzerland	Cross made 1944, introduced 1964.	Flesh is cream, crisp, juicy, aromatic, subacid. Cold storage 2 °C 150 days.	Eating	PickG mid–late October. Use February–April.
Maikki[38]		Finland	Introduced 1980	A red apple. P Melba x Huvitus. Flesh white, sweet, subacid, aromatic.	Eating	Pick late August
Make[38]		Finland	Introduced 1980	A yellow apple with red flush. Flesh juicy, sweet, subacid. P Atlas x Gul Höstkalville.	Eating	Pick mid-September
Malinda		Vermont, US	1860	Small, conical with sheep's nose; deep, rich yellow with red spots possible. Dry, dense, substantive flesh; mild, pear-like flavour. Tree good in climates with heavy snowfall.	Cooking, eating	
cs:Malinové_holovouské(a.k.a. Holovouské malinové, Holovouský malináč, eng. Holovousy raspberry)		Czechia	unknown	Red apple with rapsberry flavour.	Eating	
Malling Jupiter see Jupiter						
Malling Kent[31][6][43][8]		Kent, England	Raised 1949, introduced 1974	Parentage Cox's Orange x Jonathan. Width 64–67 mm (2.5–2.6 in), height 58–67 mm (2.3–2.6 in). Good keeping properties. Flesh is crisp, subacid, aromatic. Particularly attractive blossom. Cold storage 3 °C 150 days.	Eating	PickG late October

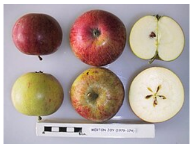
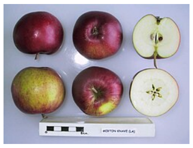
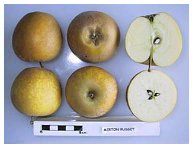
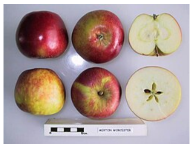
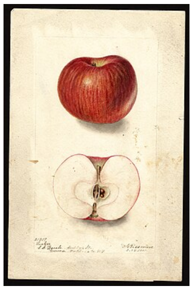
Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
Malmbergs Gylling[25]	Malmbergs gylling	Sweden	<1900	Width 75 mm (3.0 in), height 58 mm (2.3 in). Stalk short to medium. Flesh juicy, subacid, fair to good.	Cooking	Pick September; use October–November
Mangum[10]		Southern US	<1850	Flesh yellow, tender, juicy, subacid.	Eating	Use October–November
Manitoba[11]		Manitoba, Canada	Selected 1925. Introduced 1931	A yellow apple. P Duchess of Oldenburg x unknown. Flesh is white, crisp, juicy, sicy flavor, subacid.	Eating	Use November–February
Manitoba Spy[11]		Manitoba, Canada	Selected 1927. Introduced 1931	Large red. P Patten Greening x unknown. Flesh is tender, juicy.	Cooking	Use November–February
Manks Codlin[24][16][13]		Isle of Man	1815 (first fruited)	Pale yellow medium-sized fruit with occasional flush of red (0–20%). Width 55–72 mm (2.2–2.8 in), height 50–72 mm (2.0–2.8 in). Stalk 10–15 mm (0.39–0.59 in). Cells obovate abaxile. Hardy. Heavy producing.	Cooking	Use September–December
Mann[27][26]		New York, US	<1872	Width 84 mm (3.3 in), height 65 mm (2.6 in). Stalk 19 mm (0.75 in). Biennial. Flesh yellowish, juicy, crisp, subacid, fair to good.	Eating	Use December–April
Mannington's Pearmain[7][100][13]		Sussex, England	1770	Flesh yellow soft juicy. Old dessert apple, of no great merit. Width 67–69 mm (2.6–2.7 in), height 58–66 mm (2.3–2.6 in). Stem long. Cells obovate, axile, open.	Eating, cooking	Pick early October; use November–March
Mantet[25][8]		Manitoba, Canada	Selected 1928. Introduced 1929	Yellow apple with orange overcolour. P Tetofsky x unknown. Width 75 mm (3.0 in), height 75 mm (3.0 in). Does not do well in warm climates. Cold storage 4 °C 40 days.	Eating	Pick July 20–August 15. Use August

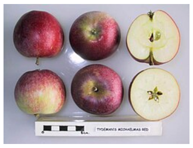
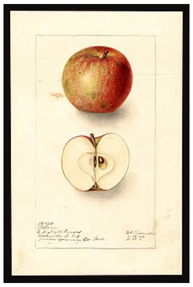
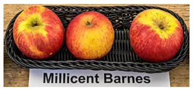
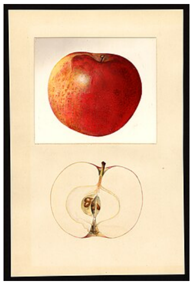
Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
Margaret(a.k.a. Early Red Juneating)[13][58]		England	<1800	A red apple with streaks on the sunny side. Width 64 mm, height 58 mm. Flesh geenisk white, brisk, juicy. Cells roundish, ovate or obovate, axile, closed. Tree small.	Eating	Pick early August.
Margaret Pratt[11]		Ontario, Canada	Discovered <1923. Introduced 1938	Nearly resembles Red Astrakan. P unknown.	Cooking	
Margil (a.k.a. Fail-me-never, Never-fail, Small Ribston, de. Muskat-Reinette, Muskaten-Reinette, fr. Reinette Musquée)[31][7][13][28][170]		England	<1750	Highly flavoured apple held in very high esteem by connoisseurs. Width 54–66 mm (2.1–2.6 in), height 51–60 mm (2.0–2.4 in). Stalk 13–18 mm (0.51–0.71 in). Cells roundish ovate, axile. Slightly conical in shape, dull green skin with an orange-red blush, some russeting. The yellow flesh is firm, crisp, sugary, and as pomologist Robert Hogg said, "with a powerful and delicious aromatic flavour." The very small tree is weak and slender and bears light crops. Because it flowers early, it is susceptible to frost damage. It keeps well. Introduced to Brompton Park Nursery from Versailles by Henry Wise in the early 18th century.	Eating	PickE early October; use October–January
Mariposa[84]		Sint-Truiden, Belgium	2013	Parentage Nicogreen x Nicoter	Eating	Pick mid to late September
Martin 1 (a.k.a. McLellan)[9][27]		Connecticut, US	<1870	Yellow with red flush. Width 73 mm (2.9 in), height 56 mm (2.2 in). Stalk 6–16 mm (0.24–0.63 in). Biennial. Flesh is white, juicy, vinous, sweet, very good.	Eating	Use December–March
Martin 2[11]		Louisiana	Discovered 1936. Introduced 1943	Yellow with red flush. P unknown	Eating	
Martini[4][8]		Germany	1875	Flesh yellowish-white, crisp, juicy, subacid. Cold storage 1 °C 150 days.	Eating	PickG late October. Use December - March.

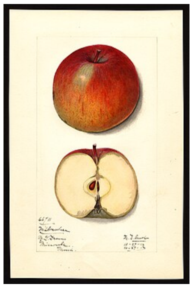
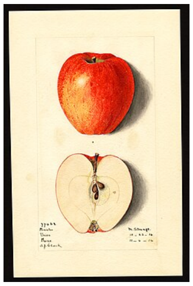
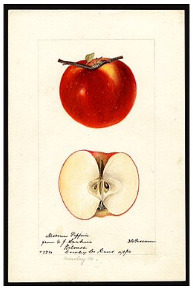
Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
Mattamusket[9]		North Carolina, US	<1870	Flesh is whitish yellow, crisp, subacid, good. Tree vigorous, productive.	Eating	Use December–March
Maunzenapfel[4]		Württemberg, Germany	c. 1900	A small apple. Flesh is yellow to white, crisp, juicy, acid. Tree is vigorous.	Cider, juice	PickG mid-October. Use November–March.
Mauss Reinette (a.k.a. Love Beauty, Reinette de Multhaupt, Svanetorpsäpple)[24]		Germany	<1874	A yellow apple with red flush. Width 62 mm (2.4 in), height 52 mm (2.0 in). Flesh juicy, subacid.	Eating	Pick October; use November–December
May Queen[7][53][14][16]		Worcester, England	1888	Large, oblate, often russetted yellow apple with bright red blush and stripes. Crisp, greenish-yellow flesh, rich, nutty flavour. Similar texture to Ribston Pippin, and in a good year, its equal in flavour. In bad years it can be rather dry and harsh. Excellent keeper. Heavy annual bearer. AGM from RHS in 1892. Width 62–78 mm (2.4–3.1 in), height 51–65 mm (2.0–2.6 in). Stalk 14 mm (0.55 in).	Eating	PickE early October. Use November–May
McAfee (a.k.a. McAfee Nonsuch, McAfee Red)[9]		Kentucky, US	<1870	Once thought to be lost forever, rediscovered in 2018 in Idaho.[171] Flesh is whitish, crisp, subacid, good to very good. Stalk short. Tree very prolific and will produce huge crops of apples when mature.	Eating	Use December–March
McIntosh[119][7][26][27][153][20][8]		Ontario, Canada	Discovered 1796, introduced 1870.	A popular, cold-tolerant eating apple in North America. Width 73–88 mm (2.9–3.5 in), height 63–67 mm (2.5–2.6 in). Stalk 15 mm (0.59 in). Flesh white, very tender, juicy, subacid, aromatic, very good. Cold storage 3 °C 90 days. DBH 120–132. Density 0.77	Cooking (applesauce), eating, pies	Pick45 September 1. Pick55 August 20. Pickg September 15–30. Use October–December
McIntosh Rogers (a.k.a. Red McIntosh)[5][31][8]		New York, US	1930. Introduced 1932	A red mutant of McIntosh. Width 70 mm (2.8 in), height	Cooking, eating	Pick mid-September; use

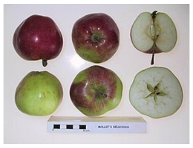
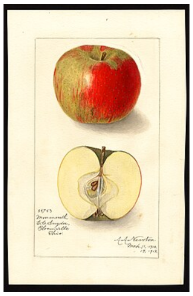
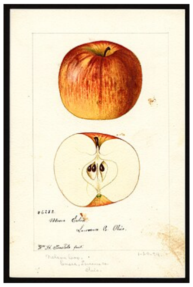
Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
				67 mm (2.6 in). Stalk 10–20 mm (0.39–0.79 in). Cold storage 3-4 °C 100 days.		October–December
McIntosh Wijcik (see Wijcik McIntosh)						
McLellan (see Martin 1)						
Mc Mahon[27]		Wisconsin, US	c. 1860	Width 94 mm (3.7 in), height 76 mm (3.0 in). Stalk 29 mm (1.1 in). Flesh is white, tender, juicy, subacid, fair to good.	Eating	Use October–January
McShay[172][43]		Indiana, US	Cross made 1962, first fruited 1970.	A green apple with red flush (70%). Width 64–67 mm (2.5–2.6 in), height 64–67 mm (2.5–2.6 in). Stalk 20 mm (0.79 in). Flesh is light green, firm, juicy, subacid, very good. Tree is vigorous.	Eating	Pick 2 week before Jonathan. Use October–November.
Mecklemburger Königsapfel (a.k.a. Roter Brasil)[24]		Germany	1773	Width 65 mm (2.6 in), height 60 mm (2.4 in).	Cooking, eating	Pick October; use December–March
Medina[11]		Geneva, New York	Introduced 1922	P Deacon Jones x Delicious.	Eating	
Mela Carlo (a.k.a. Mela Carla, Male Carle)[12]		Italy	<1817	A dessert apple of the most exquisite flavour. Width 68 mm (2.7 in), height 68 mm (2.7 in). Flesh is as melting as that of the Doyenné pear.	Eating	Pick October; use December–March
Melba[7][25][16][8]		Ottawa, Canada	Raised 1898, Introduced 1909	Green apple with red overcolour. Width 63–73 mm (2.5–2.9 in), height 61 mm (2.4 in). Stalk 17 mm (0.67 in). Cold storage 3-4 °C 90 days. DBH 94.	Eating	Pick50 August 7. PickE early–mid-August. Use August.

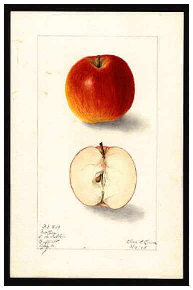
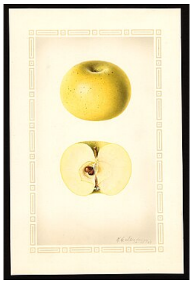
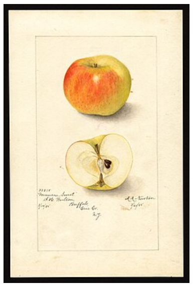
Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
Melon American[12][27]		Connecticut	1800, introduced 1845.	A first rate dessert apple. Width 68–86 mm (2.7–3.4 in), height 61–70 mm (2.4–2.8 in). Stalk 18–39 mm (0.71–1.54 in). Flesh yellowish, firm, fine, crisp, tender, juicy subacid and aromatic. The tree is a good grower, vigorous, very hardy.	Eating	Use December
Melonenapfel (a.k.a. cs. Rehtáč soudkovitý, de. Flaschapfel, Nonnetitte, Prinzenapfel, fr. Pomme de Prince, ru. Print.)[24][4][17]		Germany	<1788	An oblong apple. Flesh is yellowish-white, subacid with a pleasant aroma. Width 65–70 mm (2.6–2.8 in), height 70–80 mm (2.8–3.1 in). Stalk 12–25 mm (0.47–0.98 in). Weight 125 gram.	Eating	PickG mid-September. Use September–March
Melrose 1 (a.k.a. White Melrose)[12][13]		Scotland	<1800	Width 82 mm (3.2 in), height 76 mm (3.0 in). Cells elliptical, abaxile. Flesh is marrow-like, with a sweet and sub-acid flavour.	Eating, cooking	Use October–January
Melrose 2[11][18][7][20]		Ohio, US	Cross made 1932. Selected 1937. Introduced 1944	A yellow to green apple with crimson flush (50%). Width 74 mm (2.9 in), height 63 mm (2.5 in). P Jonathan x Delicious. Flavour improves in storage. Flesh is coarse, aromatic, subacid. Biennial.	Eating	Pick45 October 3. Pick55 September 20. Pickg October 1–20. Use December–April.
Mere de Menage (a.k.a. Bellefleur de France) (fr. de Livre, Ménagère)[7][24][31][33][34][13]		France or Ukraine	<1800	Large flat-round yellow apple with crimson flush (50–100%). Width 77–128 mm (3.0–5.0 in), height 67–95 mm (2.6–3.7 in). Stalk very stout (4–5 mm (0.16–0.20 in)) and short (10–15 mm (0.39–0.59 in)). Cells roundish, obovate, abaxile. TRI	Cooking	PickE late September. Use October–November.
Merton Beauty [7][31][173]		England	1932, selected 1946, introduced 1962	Width 56–67 mm (2.2–2.6 in), height 45–53 mm (1.8–2.1 in). Stalk 20–27 mm (0.79–1.06 in). P Ellisons Orange x Cox Orange. A greenish-yellow apple flushed with red. Flesh with aniseed flavour.	Eating	PickE early September; use September–early October
Merton Charm[7][31][174]		Surrey, England	Cross made 1933, introduced 1962	Width 57–60 mm (2.2–2.4 in), height 47–51 mm (1.9–2.0 in). Stalk 10–15 mm (0.39–0.59 in). P Rogers McIntosh x Cox Orange. AM from RHS in 1960. Pick September. Semi-weeping habit, heavy crops of small fruit unless thinned.	Eating	Pick mid-September; use September–October

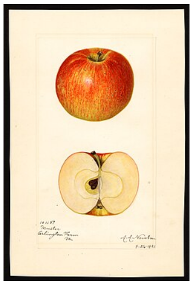
Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
Merton Delight[175]		England	Introduced 1953	P Cox Orange x Golden Russet. Flesh is tender, crisp sweet to subacid.	Eating	
Merton Joy[7][175][174]		England	Cross made 1940 or 1946, introduced 1965.	Width 63–69 mm (2.5–2.7 in), height 51–58 mm (2.0–2.3 in). P (Cox Orange x Sturmer Pippin) x Cox Orange. Flesh is soft, very juicy, sweet, aromatic.	Eating	PickE early to mid-September. Use September–early October.
Merton Knave [7][31][175][176]		Bayfordbury, Hertford, England	Cross made 1948	Greenish yellow with red flush. P Laxton's Early Crimson x Epicure. Width 55–70 mm (2.2–2.8 in), height 48–62 mm (1.9–2.4 in). Stalk 12–30 mm (0.47–1.18 in). Flesh fairly juicy with strong aroma.	Eating	Pick mid-September; use September
Merton Pippin[175]		England	Introduced 1948	A large apple. P Cox Orange x Sturmer Pippin. Flesh subacid.	Eating	
Merton Prolific[175][173]		England	1914, selected 1935	Width 61 mm (2.4 in), height 50 mm (2.0 in). Flesh sweet, subacid. P Northern Greening x Cox Orange Pippin.	Eating	Use December–January
Merton Reinette[6]		England	Raised 1933, introduced 1962.	Parentage Cox Orange Pippin x Herrings Pippin. Flesh cream colored, aromatic, subacid.	Eating	
Merton Russet[175][173][6]		England	1921, selected 1935, introduced 1948	Width 57 mm (2.2 in), height 54 mm (2.1 in). P Sturmer Pippin x Cox Orange. Flesh sweet, subacid. Particularly attractive blossom.	Eating	Use January–March
Merton Worcester[7][31][173][8]		England	Selected 1935, introduced 1948	Width 58–67 mm (2.3–2.6 in), height 55–57 mm (2.2–2.2 in). Stalk 12–20 mm (0.47–0.79 in). P Cox's Orange Pippin × Worcester Pearmain. AM from RHS in 1950. Developed at John Innes Institute. Cold storage 3-4 °C 150 days.	Eating	PickE early September; use September–October
Metzger[11]		Seattle, Washington	Selected 1938. Introduced 1948	P Delicious x Unknown.	Eating	Pick early August
Mexico[10]		Connecticut, US	<1850	Round, medium-sized apple. Crimson red. Stalk long to medium. Flesh is white, juicy, subacid.	Eating	Use August–September

Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
Michaelmas Red(a.k.a. Tydeman's Michaelmas Red)[7][173]		England	1929, selected 1940, introduced 1945	Width 64 mm (2.5 in), height 56 mm (2.2 in). P McIntosh x Worcester Pearmain. Flesh is soft, juicy, sweet, vinous.	Eating	Pick mid–late September; use October–December
Michal[18]		Israel	Introduced 1967	P (Calville St. Sauveur x Damascus) x Delicious. Flesh is juicy, sweet, subacid. Tree is productive.	Eating	
Middle Green[14]		England	<1903	Yellow streaked with red. Width 63 mm (2.5 in), height 51 mm (2.0 in). AM from RHS in 1903. Flesh, soft, yellowish, sweet, good.	Eating	Use December–February
Miami[11]		New Carlisle, Ohio, US	Discovered 1930, introduced 1935	A red apple. Bud mutation of Stark.	Eating	
Milam(a.k.a. Winter Pearmain, Red Winter Pearmain)[10][27]		US	<1820	Width 69 mm (2.7 in), height 62 mm (2.4 in). Stalk 20 mm (0.79 in). Flesh white, tender, crisp, juicy, subacid or sweet.	Eating	Use December–January
Miller's Seedling[7][31]		Berkshire, England	1848	Sweet apple. Width 60–63 mm (2.4–2.5 in), height 44–54 mm (1.7–2.1 in). Stalk 18–26 mm (0.71–1.02 in). Flesh is white, juicy, sweet. AM from RHS in 1906. Tree prefers chalky soils.	Eating	PickE mid-August; use August–September
Millicent Barnes[7]		Chester, England	1903	A yellow apple flushed with red. Width 69 mm (2.7 in), height 63 mm (2.5 in). Flesh lacks flavour. Parentage: Gascoyne's Scarlet x Cox Orange Pippin		PickE mid-September; use October–December
Milton[11]		Geneva, New York	Introduced 1923	P Yellow Transparent x McIntosh.	Eating	
Milwa (see Junami)						

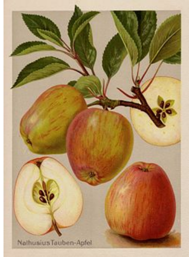
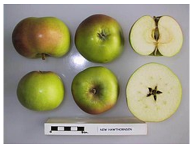
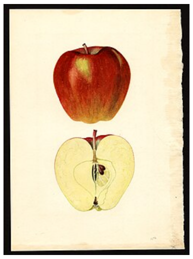
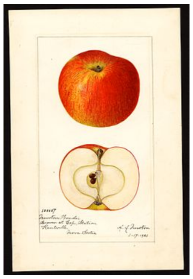
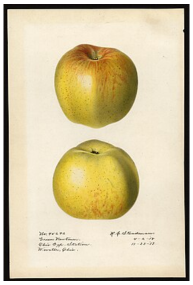
Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
Milwaukee[27]		Wisconsin, US	<1899	Width 80 mm (3.1 in), height 65 mm (2.6 in). Stalk 18 mm (0.71 in). Flesh is whitish, firm, crisp, tender, juicy, subacid, fair to good.	Cooking	Use October–January
Minister[10]		New England, US	<1850	Tree healthy, vigorous, early bearer. Flesh, yellowish, juicy, acid.	Cooking	Use September–October
Minjon[11]		Excelsior, Minnesota, US	Selected 1923, introduced 1942	A dark red apple. P probably Wealthy x Jonathan.	Eating	
Minnehaha[11][177]		Excelsior, Minnesota, US	Selected 1914, introduced 1920	A dark red apple. P Wealthy x (Ben Davis x Fameuse).		
Mio[25]		Sweden	1932	Yellow with red flush. Width 62 mm (2.4 in), height 53 mm (2.1 in). P Worcester pearmain x Oranie.	Eating	Pick September; use September–October
Miss Baron[14]		England	<1885	A golden-yellow apple. Tree vigorous. Flesh yellow, tender, subacid.	Cooking	Use October–January
Missouri Pippin[26][27]		Missouri, US	c. 1840	Tree is vigorous. Flesh is yellow, firm, brisk, subacid, fair to good.	Eating	Use October–January
Miss Phillimore[30][14]		England	Introduced 1900	Yellow with red flush. P Gladstone x Lord Burghley. Flesh tender, sweet. AM from RHS in 1899.	Eating	Use October
MN 55(a.k.a. Rave, First Kiss)		Excelsior, Minnesota, US			Eating	Pick July in Minnesota

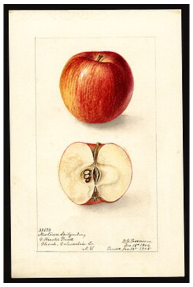
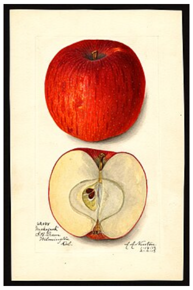
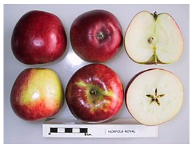
Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
Modi[125]		Ferrara, Italy	Selected 1996	A yellow apple with red overcolor (85–95%). Width 75 mm (3.0 in), height 75 mm (3.0 in). Flesh is firm, crisp, juicy, aromatic, subacid. Resistant to scab.	Eating	
Mollie's Delicious[18]		New Jersey, US	1966	Conical shape, pinkish red colour. P (Golden Delicious x Edgewood) x (Gravenstein x Close). Flesh crisp, sweet, good. Lasts long in refrigeration. Good aftertaste.	Eating	Pick55 August 10. PickE late August. Use August–September.
Monarch[7][31][14][178]		Essex, England	Raised 1888, introduced 1918	Large round-conical apple. Width 73–80 mm (2.9–3.1 in), height 58–70 mm (2.3–2.8 in). Stalk 10–20 mm. _Coarse-textured, juicy, tender sharp_ Vitamin C 7 mg/100g. Biennial tendency.	Cooking	PickE mid-September; use November–January
Monmouth[27]		New Jersey, US	<1848	Width 78–85 mm (3.1–3.3 in), height 65–68 mm (2.6–2.7 in). Stalk 13–19 mm (0.51–0.75 in). Biennial. Flesh yellowish, firm, grisp, tender, juicy, aromatic, good to very good.	Eating	Use December–March
Monroe[11]		Geneva, New York	Cross made 1910. Introduced 1949	A red apple. P Jonathan x Rome Beauty.	Eating	Pick50 October 4. PickE mid-October. Use November–January.
Moore Extra[9]		Ohio, US	<1870	Flesh is yellow, juicy, tender, subacid, very good. Stalk short. Tree is vigorous, not an early bearer.	Eating.	Use December–March
Moore's Sweeting (see Black Sweet)						
Morden 347[11]		Manitoba, Canada	Introduced 1941	P Martha x Dolgo. Flesh is orange-yellow, firm, crisp, juicy. Tree is hardy, vigorous.	Eating, cooking	Pick late August
Morden 352[11]		Manitoba, Canada	Introduced 1945	P Dolgo x Haralson. Flesh is white, firm, crisp, juicy, sweet, subacid. Tree is very hardy.	Eating, cooking	Pick late September

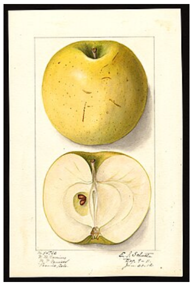
Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
Morris's Russet[13]		Brentford, England	<1880	A green apple covered with brown russet. Width 63 mm, height 57 mm. Stalk 12 mm. Cells, obovate, axile. Flesh firm, tender, juicy, brisk, aromatic.	Eating	Use October - February
Mother (American Mother)[7][26][10][13][179]AGM[180][31][27]		Massachusetts, US	1840	Medium-sized yellow apple with crimson stripes and darker red blush. Width 63–77 mm (2.5–3.0 in), height 60–80 mm (2.4–3.1 in). Stalk 13–23 mm (0.51–0.91 in). Cells elliptical, abaxile. Flesh is fine, tender, juicy, mild subacid, aromatic, very good to best. The fruit has a balsamic aroma with a suggestion of vanilla. Cropping can be a bit irregular, if not completely biennial. A late flowering variety that avoids frost. Some resistance to scab. DBH 128.	Eating	Pick50 September 14. PickE late September. Use October–December.
Munson (a.k.a. Meachem Sweet, Rag Apple)[27]		Possibly Massachusetts, US	<1849	Width 68 mm (2.7 in), height 55 mm (2.2 in). Stalk 14 mm (0.55 in). Flesh is yellowish, tender, juicy, sweet, good to very good.	Eating	Use late September–December
Munson Sweet (a.k.a. Orange Sweet, Ray Apple, Meachem Sweet)[10]		New England, US	<1850	Width 74 mm (2.9 in), height 59 mm (2.3 in). Stalk 18 mm (0.71 in). Tree is vigorous, productive, a regular bearer. Flesh is juicy, very sweet.	Baking	Use September–February
Murray[5]		Canada	1980			
Muscadet de Dieppe		Normandy, France	c. 1750	Commonly used in making Calvados brandy. Yellowish green apple with red striping or reddish pink blush. Too tart to eat.	Cider	
Musch[5]		Belgium	1872		Eating	Pick September; use November–December
Musk (see Carlisle Codlin)						

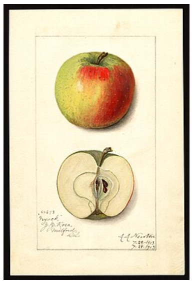
Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
Muster[10]		Indianapolis, US	<1850	Flesh is yellow, juicy, subacid, aromatic.	Cooking, eating	Use November–January
Mutsu[7][31][173][20][8]	Crispin Muts	Aomori Prefecture, Japan	Cross made 1930, first fruited 1937, named 1948	Known as "Crispin" in the United Kingdom. Width 73–77 mm (2.9–3.0 in), height 70–73 mm (2.8–2.9 in). Stalk 22–30 mm (0.87–1.18 in). P Golden Delicious x Indo. Flesh is aromatic, subacid. Tree is very vigorous. Cold storage 2 °C 150 days. TRI	Eating, pies	Pick55 September 25. PickE mid-October. Pickg October 15–30. Use late October–early April
My Jewel		Watsonville, California	c. 1940[181]	Originated as a chance seedling, a cross between Winter Banana and Golden Delicious.[182] Yellow colour. October harvest. Still used in cider blends by Martinelli's[183]	Eating, cooking, cider	

N

Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
Nanny[12][14]		Surrey or Sussex, England	1842	A dessert apple of excellent quality. Flesh greenish yellow, tender. Width 76 mm (3.0 in), height 69 mm (2.7 in).	Eating	PickE mid-September; use October
Nathusius Taubenapfel[28]		Germany	1824	A conical apple. Width 67 mm (2.6 in), height 62 mm (2.4 in). Stalk 11 mm (0.43 in).	Eating	Use December–April
Nelson Codlin[12]		England	<1850	Large yellow. A first rate culinary apple	Cooking	Use September–January
New Hawthornden[13]		Sawbridgeworth, Hertfordshire, England	Introduced 1847	A yellowish green apple. Width 88 mm, height 63 mm. Stalk 13–25 mm. Cells elliptical, abaxile. Flesh tender, crisp, very juicy, acid. Raised by Rivers Nursery.	Cooking	PickE late-September. Use September–October
Newell-Kimzey (see Airlie Red Flesh)						
Newfane[11]		Geneva, New York, US	Introduced 1927	P Deacon Jones x Delicious. Flesh, tender, juicy. Ripens with Delicious.	Eating	
Newton Wonder[7][31]		Derbyshire, England	<1887	A yellow apple flushed with red. FCC from RHS in 1887. Width 89–92 mm (3.5–3.6 in), height 70–73 mm (2.8–2.9 in). Stalk 10–15 mm (0.39–0.59 in). Medium round and even, beautifully striped and flushed. Very good cooker. Cooks to juicy, brisk, well-flavoured purée, but with less acidity than Bramley. Prolific bearer, can be harvested in winter.	Cooking	PickE mid-October; use November–March
Newtown Delicious[11]		Washington, US	Introduced c. 1937	P Yellow Newtown x Delicious. Tree vigorous, heavy bearer.	Cooking, eating	
Newtown Pippin (Albemarle Pippin, fr. Newtown Pippin, ru Renet angliiskii)[10][7][26][27][17][8][34]		Queens County, New York	1759	Best known colonial apple in North America. Known favourite of Ben Franklin and Thomas Jefferson. Medium to large, often irregularly shaped apple. Greenish-yellow, dotted, often russeted. Width 78 mm (3.1 in), height 60–65 mm (2.4–2.6 in). Stalk 15 mm (0.59 in). Tough skin, flesh cream to greenish-white, very quickly browning. Flesh yellow, firm, crisp, moderately fine-grained, aromatic, subacid, best. Biennial habit, slow to come into bearing. Good keeper, improves with storage. Prized for its clear juice in cider making. Two sports, Green Newtown Pippin and Yellow Newtown Pippin, differ	Cooking, eating, cider	PickE late October; use November–March

Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
				only in skin colour. Cold storage 2 °C 150 days.		
Newtown Spitzenburgh[9][10][27]		Newtown, Long Island, US	1817	Width 77 mm (3.0 in), height 59 mm (2.3 in). Stalk 17 mm (0.67 in). Flesh yellow, crisp, tender, vinous, subacid.	Eating	Use October–February
Niagara[109]		Geneva, New York, US	Selected 1950, introduced 1962.	A yellow apple with red flush and stripes. Flesh: white, fine, crisp, tender, aromatic, subacid.	Eating	Pick50 September 8. PickE early September. Use September - October.
Nickajack (a.k.a. Caroline, Berry, Aberdeen, Trenham, Alleghany, Chaltram Pippin)[9][10][27][34]		North Carolina, United States	c. 1810	Native American origin, believed to be originally grown by Cherokee along banks of Nickajack Creek. Only grown in Appalachians, favourite of later settlers for desserts. Rusty red colour with sweet, crisp taste. Width 84 mm (3.3 in), height 67 mm (2.6 in). Stalk 12 mm (0.47 in).	Cooking, eating	Use December–April
Nicola[120]		Summerland, Canada	Cross made 1981, selected 1988	A large apple with 85% red overcolor. P Splendour x Gala. Flesh: light yellow, juicy, firm, crisp.	Eating	
Nonpareil[7][31]		France	1500s	A yellowish green apple. Width 58–65 mm (2.3–2.6 in), height 48–52 mm (1.9–2.0 in). Stalk 18–28 mm (0.71–1.10 in).	Eating	Pick mid-October; use December–March
Nordhausen (a.k.a. Schöner von Nordhausen)[4][8]		Germany	1892	Width 69 mm (2.7 in), height 57 mm (2.2 in), weight 130 g (4.6 oz). Stalk 6–13 mm (0.24–0.51 in). Flesh is crisp, subacid to acid. Cold storage 2 °C 150 days. VitC 6. Density 0.74	Cooking	Pick October; use January–April
Norfolk Beauty[31][14][30]		Norfolk, England	introduced 1902	Pale cream in colour when cooked. Width 80–87 mm (3.1–3.4 in), height 67–71 mm (2.6–2.8 in). Stalk 8–10 mm (0.31–0.39 in). P Harvey x Hawthornden. FCC from RHS in 1902.	Cooking	Pick early September; use October–December
Norfolk Beefing (a.k.a. Catshead Beaufin, Taliesin)[12][14][30]		Norfolk, England	c. 1800	Width 78 mm (3.1 in), height 63 mm (2.5 in). Stalk short. Flesh has a brisk and pleasant flavour. TRI	Baking	Pick October; use January–June
Norfolk Pippin (see Adams Pearmain)						
Norfolk Royal[31]		England	1908	A truncate conical apple. Flesh crisp, juicy and well-flavoured. Width 70 mm (2.8 in), height 67 mm (2.6 in). Stalk 8–15 mm (0.31–0.59 in).	Eating	Pick late September; use September–February
Norman's Pippin[53]		Belgium	<1900	Conical grey green with russet, flesh mellow, of fine flavour. AGM from RHS in 1900. Width 63 mm (2.5 in), height 51 mm (2.0 in).	Eating	Use January–March

Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
Northern Greening[53][14]		Yorkshire, England	1826	Medium, oval, conical, pea green to pale yellow, with red stripes and faint brown flush. Flesh tender, greenish, acid. Growth vigorous.	Cooking	Pick mid-October; use December–April
Northern Spy[10][7][26][27][28][34]		New York	c. 1800	Tart, firm, stores very well. Tree large, vigorous. Flesh is yellow, firm, tender, crisp, juicy, aromatic, subacid, very good to best. Noted for being excellent choice for making American-style apple pie. Width 81 mm (3.2 in), height 72 mm (2.8 in). Stalk 20 mm (0.79 in). Sometimes used as a rootstock.	Cider, cooking, eating	Pick45 October 10. Pick55 September 25. PickE mid-October. Use November–March.
North Western Greening[27][26]		Wisconsin, US	<1872	Width 86 mm (3.4 in), height 79 mm (3.1 in). Stalk 15 mm (0.59 in). Biennial. Flesh is yellowish, crisp, firm, juicy, subacid, fair to good.	Cooking, eating	Pick45 September 18. Use January–April
Notarisappel[109]		Lunteren, Netherlands	1890. Introduced 1899.	A large apple greenish-yellow with orange stripes. Width 87 mm (3.4 in), height 77 mm (3.0 in). Stalk 13 mm (0.51 in). Flesh is soft white, subacid, very good.	Eating.	PickE late September. Use September–November.
Nova Easygro[169]		Kentville, Nova Scotia, Canada	Cross made 1956, introduced 1971	A greenish yellow apple striped or blushed with red. Flesh is creamy white, firm, crisp, juicy, subacid.	Eating	Pick45 September 15. Pick55 September 1. Use September–October.
Novamac[43]		Kentville, Nova Scotia, Canada	Cross made 1963, introduced 1978	A round to conic apple width 70 mm. 80% red stripe on greenish-yellow ground. Flesh white, crisp fine, tender, juicy, subacid, very good. Resistant to apple scab, cedar apple rust and fire blight. Susceptible to mildew.	Eating	Pick with McIntosh
Novaspy[43]		Kentville, Nova Scotia, Canada	Introduced 1986	A Northern Spy like apple. Fruit 30-85% dark red overcolor. Flesh creamy-yellow, fine textured, firm, crisp, juicy, subacid, very good. Resistant to apple scab.	Eating, Cooking	Pick between Delicious and Northern Spy.
Nu-Jon[11]		Washington, US	Introduced 1949	P unknown. A large red striped apple.		
Nutmeg Pippin[7]		England, UK	1920	A conical apple; width 54 mm (2.1 in), height 50 mm (2.0 in). Flesh is juicy, with a nutty flavour.	Eating	PickE late September; use December–March

Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
Nyack[10]		New York, US	<1850	Flesh white, juicy, acid, rich.	Eating	Use December

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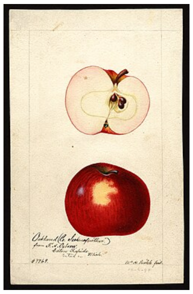
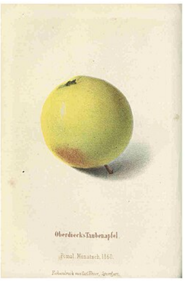
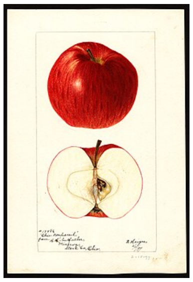
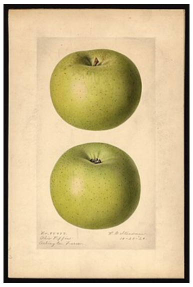
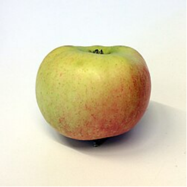
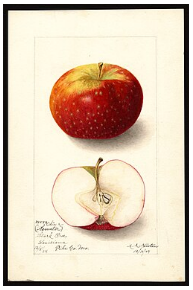
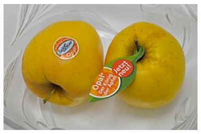
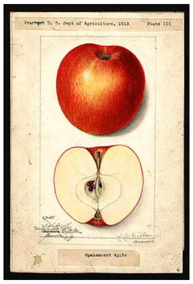
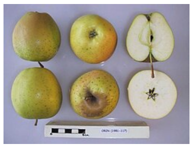
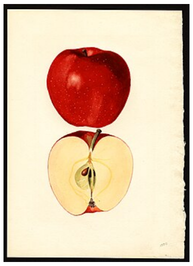
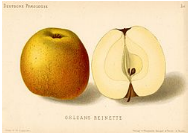
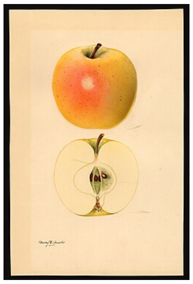
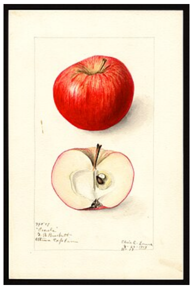
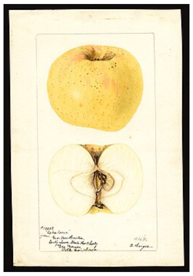
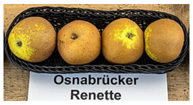
Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
Oakland[27]		Michigan, US	<1883	Width 72 mm (2.8 in), height 58 mm (2.3 in). Stalk 22 mm (0.87 in). Biennial. Flesh is white, tender, juicy, sweet, crisp, good.	Eating	Use November–February
Oberdieck's Reinette see Reinette Oberdieck						
Oberdieck's Taubenapfel[28]		Germany	<1860	A conical apple. Width 57 mm (2.2 in), height 60 mm (2.4 in). Stalk 12 mm (0.47 in).	Eating	Use December–February
Oberländer Himbeerapfel(fr. Framboise, pl. Malinowa Oberlandzka)[28][34][184]	Oberländer Himbeerapfel	Germany	<1854	Width 70 mm, height 58–60 mm. Stalk 10–16 mm. Flesh yellowish-white, juicy, aromatic, subacid. Vitamin C 14 mg/100g.	Eating	Pick September. Use October - March.
Ogden[11]		Geneva, New York, US	Introduced 1928	P Zusoff x McIntosh. Flesh is white, aromatic, sweet.	Baking	
Ohio Beauty synonym of Grosh						
Ohio Beauty synonym of Western Beauty						
Ohio Nonpareil[10]		Ohio, US	<1853	Width 95 mm (3.7 in), height 73 mm (2.9 in). Stalk 10 mm (0.39 in). Flesh is yellow, juicy, subacid. Tree is vigorous, healthy. DBH 137.	Cooking, eating, drying	Use September–December. Pick50 September 18.
Ohio Pippin[10]		Ohio, US	<1867	Width 99 mm (3.9 in), height 74 mm (2.9 in). Stalk 13 mm (0.51 in). Tree is healthy, vigorous. Flesh is yellowish, tender, juicy, acid to subacid.	Cooking	Use December–January
Ó:IASE		Quebec, Canada	2024		Eating.	
Ökna vita Vintergylling[25]	ÖKNA VITA VINTERGYLLNING	Sweden	<1900	A small yellow conical apple. Width and height 60 mm (2.4 in).	Cooking, eating.	Use December–April.

Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
Ökna Lökäpple[24]		Sweden	<1830	Greenish yellow with some red stripes. Width 64 mm (2.5 in), height 50 mm (2.0 in). Stalk 10 mm (0.39 in).	Eating	Pick October. Use December–February.
Ölands Kungsäpple[61][24]	OKNA VITA VINTERGYLLNING Ölands kungsäpple	Sweden	<1850	A small red conical apple. Width 66 mm (2.6 in), height 56 mm (2.2 in). Stalk 8 mm (0.31 in).	Eating	Use November–December.
Oldenburg[5][4][20]	Geheimrat Dr. Oldenburg	Geisenheim, Germany	1897	A yellow-green apple with red flush. P Minister von Hammerstein x Baumanns Renette. Flesh; soft, juicy, subacid. VitC 3. Density 0.80	Eating	Pick September; use October–December
Oldenburg 2 (see Duchess of Oldenburg)						
Oliver[27]		Arkansas	<1873	Width 69 mm (2.7 in), height 57 mm (2.2 in). Stalk 10 mm (0.39 in). Flesh is whitish, crisp, tender, juicy, subacid, sweet, good to very good.	Eating	Use December–March
Ontario[7][4][5][14][136][27][20][26][8]		Ontario, Canada	Cross made 1820. Introduced 1882.	A large apple, greenish-yellow with purple flush. Width 75 mm (3.0 in), height 58 mm (2.3 in). Weight 191 g (6.7 oz). P Wagener x Northern Spy. Cold storage 5 °C 150 days. VitC 16–30. Density 0.83	Eating, cooking, juice	PickE mid-October. PickG late October–early November. Pickg October 23–November 7. Use November–April
Opal [6]		Chelmsford, Essex, England	<1936	Parentage Rival x Worcester Pearmain. Flesh crisp, juicy, strawberry flavour.	Eating	PickE early September. Use September - October.
Opal		Czech Republic	1999	Firm, fine to medium grained, medium juicy, full flavoured, sweet, mild-subacid. Parentage Golden Delicious x Topaz.[185]	Eating	
Opalescent[27][26]		Ohio, US	<1899	Width 98 mm (3.9 in), height 92 mm (3.6 in). Stalk 20 mm (0.79 in). Flesh is juicy, subacid, aromatic, good to very good.	Eating	Use November–February

Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
Orin[43]		Fukushima, Japan	1952	A large apple 250-300 gram. Sweet and distinctive fragrance. Flesh firm, aromatic, sweet, juicy, notes of pineapple, excellent. Medium hardness. Parentage Golden Delicious x Indo.	Eating	PickE late October. Use November–January.
Oriole[11]		Minnesota, US	Introduced 1949	P unknown. Flesh is tender, juicy, aromatic, subacid.	Cooking, eating	Pick August. Use August.
Orleans[11][32]		Geneva, New York, US	Introduced 1924	A yellow apple, sttriped with red. P Deacon Jones x Delicious. Width 60–75 mm (2.4–3.0 in), height 50–65 mm (2.0–2.6 in).	Eating	PickE late September. Use October–January
Orleans Reinette (a.k.a. Golden Reinette, ru. Orleanskii renet, Krasnîi şafran, Zimnii şafran))[7][31][32][17]		Orleans, France	<1776	Medium flat, rich red and golden russet. Reliable bearer. Width 62–74 mm (2.4–2.9 in), height 58–62 mm (2.3–2.4 in). Stalk 6–20 mm (0.24–0.79 in). E VitC 22. Flesh is creamy white, firm, complex flavour, Golden Reinett x unknown, related to Blenheim Orange. TRI	Eating	PickE mid-October; use December–February
Ortley (a.k.a. White Bellflower, Cleopatra)[10][7][26]		New Jersey, US	<1850	A large yellow apple with red flush. Width 71 mm (2.8 in), height 70 mm (2.8 in). Flesh yellowish, crisp, tender, juicy, acid to subacid, very good. Tree vigorous, very productive.	Cooking, eating	PickE late October; use November–January
Osceola[10]		Indiana, US	<1850	Width 84 mm (3.3 in), height 72 mm (2.8 in). Stalk 13 mm (0.51 in). Flesh is yellow, juicy, subacid.	Eating	Use January–March
Oskaloosa (a.k.a. Jack, Apple)[9]		Iowa, US	<1850	Flesh is juicy, subacid. Tree is a moderate grower, early but not an abundant bearer.		Use November
Osnabrücker Reinette(fr. Reinette d'Osnabruck[28][34]		Germany	<1800	A yellow apple with russet. Width 66 mm, height 54 mm. Stalk 15 mm. Flesh yellowish, subacid.	Eating, Cooking	Pick October. Use December - March

Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
Owen Thomas[7][6][31]		Bedfordshire, England	Raised 1897, introduced 1920	Width 57–63 mm (2.2–2.5 in), height 51 mm (2.0 in). Stalk 7–15 mm (0.28–0.59 in). Green with orange flush. P Cox Orange x Gladstone. Flesh is greenish-white, soft, juicy, sweet, aromatic.	Eating	Pick mid-August; use late August–early September.
Ozark Gold		Missouri, US	1970	Light green with pink blush. Has taste with notes of honey.	Eating	PickE late September–early October. Use October–December.

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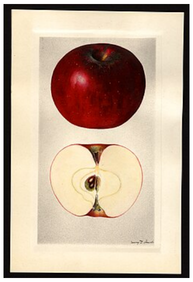
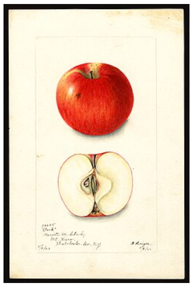
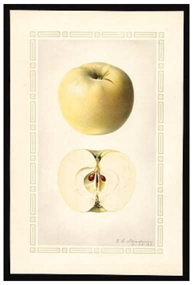
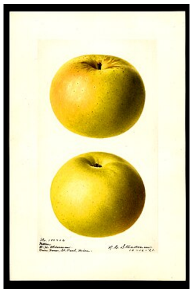
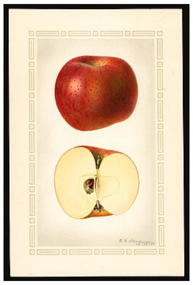
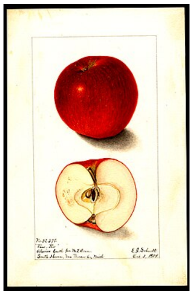
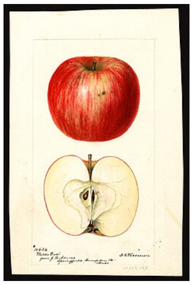
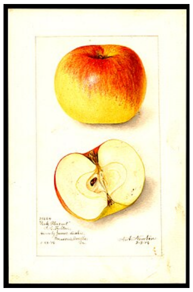
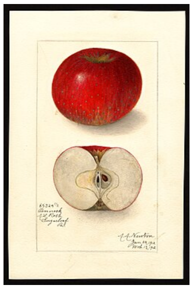
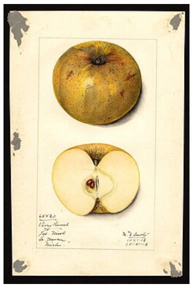
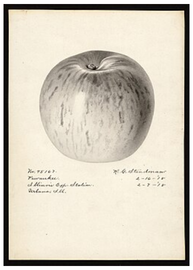
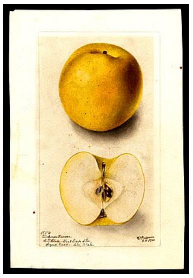
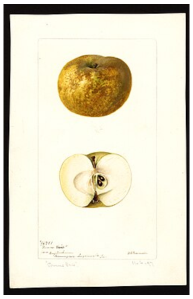
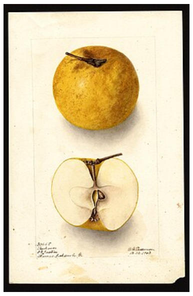
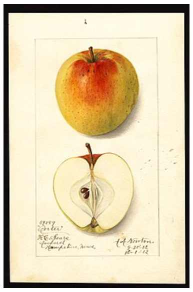
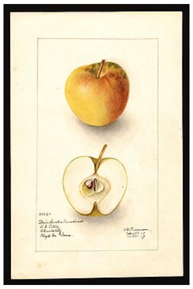
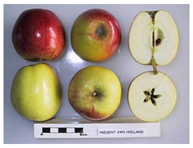
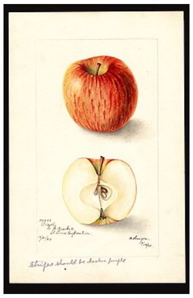
Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
Pacific Rose		New Zealand	1995	Extremely crisp, sweet apple. Also grows well in California.	Eating	
Pam's Delight		Bedfordshire, England	1958	A medium-sized apple with a red blush. Flesh is crisp, juicy and sweet-tasting.[186]	Eating	
Paragon[26][27]		Tennessee, US	c. 1830	Tree is vigorous. Flesh is yellow, firm, tender, juicy, aromatic, mild subacid, good to very good.		
Park (a.k.a. Park Spice, Park Apple)[9]		New York, US	<1870	Flesh is yellowish, firm, juicy, subacid, aromatic, very good. Stalk is short. Tree is very productive.	Eating	Use December–March
Paroquet[14]		Berkshire, England	<1899	A red apple with russet. Width 64 mm (2.5 in), height 57 mm (2.2 in). Stalk is short. AM from RHS in 1899. Flesh is yellowish, tender, fair.	Eating, cooking	Use October–January
Parry White[27][26]		Possibly Pennsylvania, US	<1872	Width 59–71 mm (2.3–2.8 in), height 62 mm (2.4 in). Stalk 18 mm (0.71 in). Flesh is white, tender, juicy, subacid, good.	Eating	Use late August–October
Pater van den Elzen[16]		Limburg, Netherlands	Introduced 1934	A yellow apple with red flush (50–90%). Width 81 mm (3.2 in), height 68 mm (2.7 in). Stalk 20 mm (0.79 in).	Cooking	Use January–March
Patten[27][26]		Wisconsin, US	<1869	Width 85 mm (3.3 in), height 70 mm (2.8 in). Stalk 10–17 mm (0.39–0.67 in). Flesh is tender, juicy, subacid, good.	Cooking	Use October–January

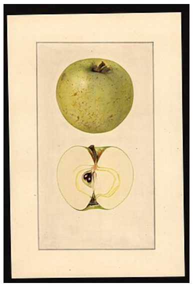
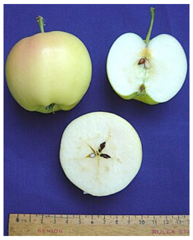
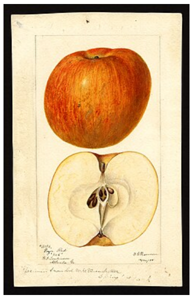
Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
Patricia[11]		Ontario, Canada	Selected 1920	P McIntosh x unknown. Tree is a heavy bearer.	Eating	Pick mid-September. Use October–November.
Paula Red		Kent County, Michigan, US	1960s	Firm white flesh; McIntosh mutation.	Eating	Pick45 August 15. Pick55 August 3. PickE early–mid-September. Use October–November.
Pawpaw (a.k.a. Western Baldwin, Rubicon, Ball Apple)[9]		Michigan, US	<1875	Flesh is yellowish, juicy, firm, brisk, subacid, very good. Stalk is medium length. Tree is hardy, and a regular bearer.	Eating	Use December–June
Payette[11]		Idaho	Selected 1936. Introduced 1944.	A red apple. P Ben Davis x Wagener.	Eating	Pick mid-October. Use November–April.
Peacemaker[53]		Berkshire, England	<1913	Round and smooth, with crimson flush and stripings. Resembles Charles Ross in general charasteristics. AGM from RHS in 1913. Width 69 mm (2.7 in), height 57 mm (2.2 in).	Eating	Pick early September. Use September–October.
Peach-Pound Sweet[9]		New York, US	<1875	Width 72 mm (2.8 in), height 54 mm (2.1 in). Stalk 16 mm (0.63 in). Flesh is juicy, sweet. Very good.	Eating	Use September–November
Pearl[7]		Essex, England	1983	Yellow apple flushed with red on 50%. P Worcester Pearmain x Rival. Width 68 mm (2.7 in), height 64 mm (2.5 in). Stalk is short. Flesh is creamy white, juicy, sweet, aromatic.	Eating	Pick late September–early October; use October–November
Pease (a.k.a. Walter Pease, Pease Walter)[27]		Connecticut, US	<1895	Width 88 mm (3.5 in), height 67 mm (2.6 in). Stalk 11 mm (0.43 in). Flesh is whitish, crisp, tender, juicy, aromatic, subacid, good to very good.	Eating	Pick late September–early August; use October–January
Peasgood's Nonsuch(cs. Peasgoodovo, de. Peasgood's Goldreinette, fr. Sans pareil Peasgood, Peasgood's Sondergleichen, ru. Renet Piguda, Renet zolotoi Pisguda, Nesravnenno)[7] AGM[187][31][33][13][167][17]		England	1858	Width 83–92 mm (3.3–3.6 in), height 70–76 mm (2.8–3.0 in). Stalk 8 mm (0.31 in). Cells obovate, axile. A very large yellowish-green apple, deepening to orange-yellow, flushed and striped red with some russet patches. Flesh is	Cooking, eating	Pick mid-September. Use September–December.

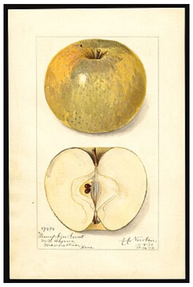
Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
				white, sweet and juicy. Good eating and superb for cooking. Large, hardy and heavy cropping tree. Apples can weigh up to half a kilogram, and are famously large enough to make a pie from a single apple. VitC 13.		
Peck's Pleasant (a.k.a. Peck, Waltz Apple)[9][10][27][26]		Connecticut, US		Yellow with red flush. Width 85 mm (3.3 in), height 64–68 mm (2.5–2.7 in). Stalk 9–13 mm (0.35–0.51 in). Flesh is juicy, subacid, highly aromatic, very good to best.	Eating	Pick mid-October. Use November–March
Pederstrup[24][32]		Denmark	<1828	A medium-sized cooking apple. Width 72 mm (2.8 in), height 60 mm (2.4 in). Stalk 10 mm (0.39 in).	Cooking	Pick late September. Use November–January
Pekka[38]		Finland	Introduced 1999	A dark red apple. Flesh is subacid, sweet. P Lobo x Huvitus.	Eating	Pick mid-September; use September–October
Pennock (a.k.a. Romanie, Big Romanie, Pennock's Red Winter)[10][58][27]		Pennsylvania, US	<1820	Apple is very large. Stalk is short. Flesh is yellow, tender, juicy, subacid. Quality poor. Tree is vigorous, very productive.	Cooking	Use November - March.
Perry Russet[10]		US	<1850	Width 86 mm (3.4 in), height 64 mm (2.5 in). Stalk 18 mm (0.71 in). Flesh is yellow, acid.	Cooking, eating	Use December–January
Petteri[38]		Finland	Introduced 2003	A dark red appel. P Lobo x Huvitus. Flesh is subacid, aromatic.	Eating	Pick late August
Pewaukee[26][27]		Wisconsin, US	c. 1870	Tree vigorous. Width 68 mm (2.7 in), height 58 mm (2.3 in). Stalk 10 mm (0.39 in). Flesh is white, firm tender, juicy, aromatic, subacid, fair to good.	Eating	Pick early October. Use November–April

Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
Pfirsichroter Sommerapfel(fr. Pomme d'été rouge-carmin, ru. Persikovoe letnee)[28][16][17]		France	<1830	Yellow with red flush. Width 62–65 mm (2.4–2.6 in), height 50–54 mm (2.0–2.1 in). Stalk 15–20 mm (0.59–0.79 in). VitC 14	Eating	Pick August; use August–September.
Pickard's Reserve[10]		Indiana, US	<1850	Width 82 mm (3.2 in), height 65 mm (2.6 in). Stalk 13 mm (0.51 in). Flesh is whitish-yellow, tender, juicy, subacid, aromatic.	Cooking, eating	Use December–January
Pikant[4][20]		Dresden-Pillnitz, Germany	Introduced 1988	A green to yellow apple with red overcolor (70–80%). P Undine x Carola. Flesh ks juicy, subacid.	Eating, cooking, juice	Pick early–mid-September. Use September–December.
Pilot[4][8]		Dresden-Pillnitz, Germany	Developed 1962, introduced 1988	A conical apple, yellow with red flush. Width 65–70 mm (2.6–2.8 in), height 55–65 mm (2.2–2.6 in), weight 120 g (4.2 oz). P Clivia x Undine. Flesh is yellowish, crisp, aromatic, subacid. Cold Storage 1 °C 120 days.	Eating	Pick mid-October. PickG early–mid-October; use February–July
Pimona[4][8]		Dresden-Pillnitz, Germany	Introduced 1985	P Clivia x Undine. Flesh is crisp, juicy, subacid, aromatic. Cold storage 3 °C 120 days.	Eating, cooking	
Pine Apple Russet(a.k.a. Hardingham's Russet)[13][6]		England	1730	Width 70 mm, height 64 mm. Stalk 25 mm. Flesh pale yellow, tender, crisp, juicy, aromatic, subacid. Can be dry, flavourless. Cells obovate, axile, open.	Eating	Pick early September. Use October - November.
Pine Golden Pippin[7]		UK	<1861	A golden yellow apple with russet. Width 69 mm (2.7 in), height 63 mm (2.5 in). Flesh is white, firm, fine-textured, juicy, aromatic.	Eating	PickE early October. Use November–February
Pink Lady (see Cripps Pink)						
Pink Pearl[11]		California, US	Introduced 1944	Noted for having bright pink flesh. P Surprise x unknown. Sweet. Possibly has crab apple in its ancestry. Makes cider with a reddish tint if pressed.	Eating	Pick September
Pinova[4][8]		Dresden-Pillnitz, Germany	1965, introduced 1986	Bred in Germany over an 18-year period. Marketed as "Piñata" in the United States. Fragrant smell, thin skin and balanced sweet and tart flavour profile. From Clivia x Golden Delicious. Width 60–65 mm (2.4–2.6 in), height 50–60 mm (2.0–2.4 in), weight 125 g (4.4 oz). Stalk 30 mm (1.2 in). Flesh is yellowish, crisp, subacid, aromatic. Cold storage 1-2 °C 120 days.	Cooking, eating	PickE early–mid-October. PickG mid–late October; use December–May
Pirja[38]		Finland	Introduced 1980	A red apple. P Huvitus x Melba. Flesh subacid.	Eating	Pick early August

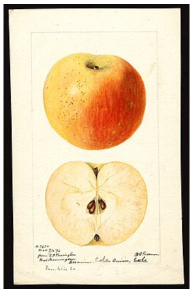
Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
Piros[20][4][8]		Dresden-Pillnitz, Germany	1963. Introduced 1985	A green apple with red flush. P Helios x Apollo. Width 65–75 mm (2.6–3.0 in), height 60–75 mm (2.4–3.0 in). Weight 130 g (4.6 oz). Stalk 26 mm (1.0 in). Flesh is soft, juicy, subacid, aromatic. Cold storage 3 °C 20 days.	Eating	PickG early August; use August–September
Pitmaston Pineapple[7]	PITMASTON PINEAPPLE	Moseley, Worcester, England	c. 1785	A dessert apple known since 1785. Small oblong apples with a yellow-green russeted skin. Width 53 mm (2.1 in), height 49 mm (1.9 in). Stalk medium. Flesh is yellow, firm, juicy, intense nutty, honeyed flavour with, as the name suggests, tropical undertones and some balancing acidity. Trees are biennial but produce heavy crops in the 'on' year.	Eating	Pick mid-September; use October–December
Pixie[7] AGM[188][31]		England	1947	Resistant to scab and mildew. Width 64 mm (2.5 in), height 51 mm (2.0 in). Stalk 20 mm (0.79 in). Flesh is creamy white, crisp, intensely aromatic, Cox-like flavour, but sharper. FCC from RHS in 1972.	Eating	Pick early–mid-October; use December–March
Pixie Crunch (a.k.a. Coop 33)[189]		New Jersey, US	Cross made 1971, selected 1978	A greenish-yellow apple with purple-red overcolor (90–100%). Width 66–74 mm (2.6–2.9 in), height 56–63 mm (2.2–2.5 in). Stalk 18 mm (0.71 in). SS 12.3. Flesh is yellow-white, crisp, breaking, juicy, subacid.	Eating	Pick September 12–18. Use September–November.
Pohorka[4]		Yugoslavia	1960	P Cox Orange x Ontario. Flesh is juicy, aromatic, subacid.	Eating	PickE late October. PickG early October. Use December–June.
Pomme Grise[10][9][27][26]			<1850	Width 61–63 mm (2.4–2.5 in), height 45–50 mm (1.8–2.0 in). Stalk 12–14 mm (0.47–0.55 in). Flesh is yellow, juicy, aromatic, subacid, delicious.	Eating	Use January–March
Pomme Royale (see Dyer)						
Pommerscher Krummstiel (a.k.a. Krummstiel, Krummstengel, Gestreifter Römerapfel)[15]		Vorpommern, Germany	<1798	A yellow apple with red stripes. Width 65–80 mm (2.6–3.1 in), height 65–80 mm (2.6–3.1 in). Stalk 20–25 mm (0.79–0.98 in). Flesh is greenish-white, juicy, subacid. Quality: cooking good, eating fair.	Cooking	Pick October; use November–February
Ponyik alma (a.k.a. Poinikapfel) [17]		Hungary	<1872	A green yellow apple with brown overcolour. Width 76 mm (3.0 in), height 57 mm (2.2 in).	Eating	Pick mid-October. Use November–January.

Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
Poorhouse[9]		Kentucky, US	<1880	Flesh yellow, juicy, subacid. Very good.	Eating	Use December
Porter's[10][26][27][58]		Sherburne, Massachusetts, US	<1850	Width 72 mm (2.8 in), height 72 mm (2.8 in). Stalk 23 mm (0.91 in). Smallish, squat, deep golden yellow colour with red blush and firm, Flesh is yellow, fine-grained, aromatic, subacid, good to very good. Tree is vigorous, healthy, productive.	Eating, cooking, cider	Use August–October. Pick E September.
Pott's Seedling[7]		Cheshire, England	1849	Pale green to yellow colour. Width 81 mm (3.2 in), height 67 mm (2.6 in). Stalk length is variable. Flesh is greenish white, soft, acid.	Cooking	Pick early September; use September–October
Pound Sweet (a.k.a. Briar Sweet)[27]		Manchester, Connecticut, US	1834	Amber coloration. Used mostly for making apple butter. Russets. Does well in moderate cold. Suitable to areas with snowy winters.	Cooking	
Prairie Spy[11]		Excelsior, Minnesota	Cross made 1913, selected 1923, introduced 1940.	P unknown. Flesh is crisp, juicy. Fruit most nearly resembles Northern Spy.	Eating, cooking	Pick October
Present van Holland[16]		Netherlands	Introduced 1940	A yellow to greenish apple with red stripes. Width 77 mm (3.0 in), height 73 mm (2.9 in). Stalk 18 mm (0.71 in). Flesh is white, juicy, subacid. P Present van Engeland x Brabant Bellefleur.	Eating	Use January–April
Priam[190][191]		Lafayette, Indiana, US	Cross made 1951, first fruited 1956, introduced 1971	Greenish yellow, striped or blushed with red. Width 65–75 mm (2.6–3.0 in), height 60–70 mm (2.4–2.8 in). Stalk 8 mm (0.31 in). Flesh is creamy white, crisp, subacid. Ripens with Cortland.	Eating	Pick one week before Delicious. Use October–January.
Priestly[9][192]		Pennsylvania, US	<1820	Flesh is white, juicy, aromatic. Tree is vigorous, productive.	Eating. Cooking.	Use December–March

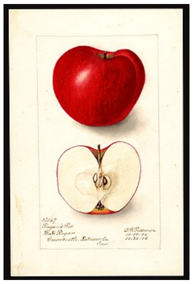
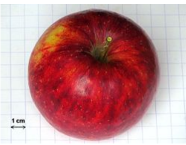
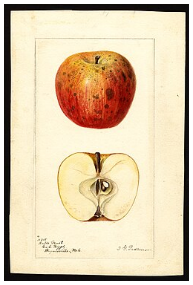
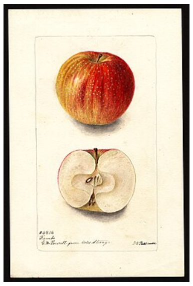
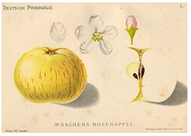
Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
Prima (a.k.a. Co-op 2)[193]		United States	1958, introduced 1970	Resistant to scab and most diseases. Ripens 3 weeks before Jonathan.	Eating	Pick45 September 3. Pick55 August 27.
Primevére[194]		New York, US	Cross made 1962. Selected 1969.	A red apple. Width 68–76 mm (2.7–3.0 in), height 65–76 mm (2.6–3.0 in). Stalk is short. Flesh is pale green, firm, crisp. Tree is vigorous.	Eating	Pick October 7–10. Use October–March.
Primate (a.k.a. Scott, Powers, July Apple)[9][27][26][10]		US	<1830	Width 72–94 mm (2.8–3.7 in), height 62–76 mm (2.4–3.0 in). Stalk 16–25 mm (0.63–0.98 in). Tree is hardy, very productive. Flesh is white, tender, subacid, very good or best.	Eating	Pick late August; use September–October
Primicia[18][195]		New Jersey, US/Brazil	Cross made 1975, selected 1982.	Yellow with red overcolor (80–100%). P D1R101T117 x D1R103T245. Flesh is juicy, subacid, fair. Tree is very productive.	Eating	Pick 3 week before Gala.
Primula[5]		Poland				
Princesa[18]		Brazil	Introduced 1988	P NJ 56 x Anna. Flesh is sweet, subacid.	Eating	
Prinzenapfel see Melonenapfel						
Priscilla (a.k.a. Co-op 4)[193]		US	Introduced 1972	A red apple.	Eating	Pick45 September 4. Pick55 August 28.
Pristine (a.k.a. Coop 32)[196][197][44]		West Lafayette, Indiana, United States	Cross made 1974, selected 1982, introduced 1994	A lemon yellow apple. Resistant to most diseases. Width 64–70 mm (2.5–2.8 in), height 56–66 mm (2.2–2.6 in). Overcolor 8%. Flesh is yellow, crisp, subacid.	Eating	Pick45 July 30. Pick55 July 20. Use August.
Pryor Red[9][58]		Virginia, US	<1830	Width 80 mm (3.1 in), height 62 mm (2.4 in). Stalk 17 mm (0.67 in). Flesh is yellow, tender, juicy, subacid.	Eating	Use January–March

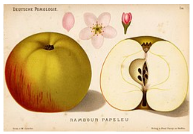
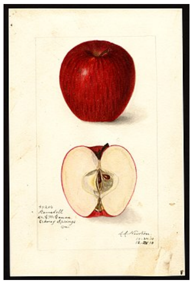
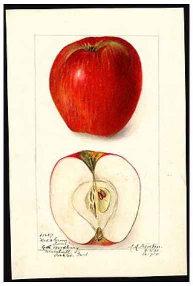
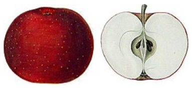
Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
Pumpkin Sweet[9][27][26][10]		Connecticut, US	<1834	A very large sweet apple. Width 77 mm (3.0 in), height 71 mm (2.8 in). Stalk 17 mm (0.67 in). Biennial. Flesh is white, firm, crisp, juicy, very sweet, peculiar flavor. Quality good for baking.	Baking, cooking	Use September–October
Puritan[198]		Amherst, Massachusetts, US	Cross made c. 1931, Introduced 1953	A red apple with white flesh, medium size. Tendency to bear biennially. Parentage McIntosh x Red Astrachan.	Eating	Pick an use as Early McIntosh.
Purpurroter Cousinot (nl. Roode Kroons-Appel)[32]		Possibly Holland	<1760	A yellow apple striped with red. Width 60–70 mm (2.4–2.8 in), height 55–65 mm (2.2–2.6 in).	Cooking, juice	Use December–May.

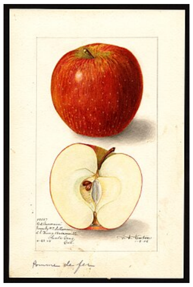
Q

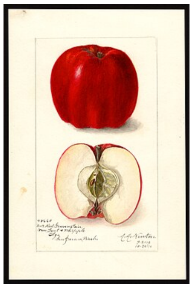
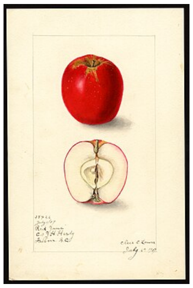
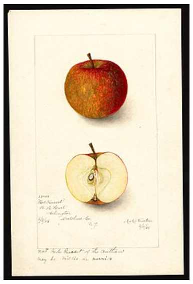
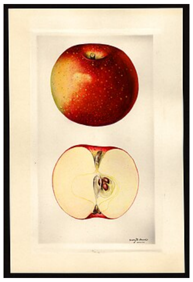
Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
Queen[7][31][16][13]		Essex, England	Raised 1858, introduced 1880	Large cooking apple. FCC from RHS in 1880. Width 78–89 mm (3.1–3.5 in), height 57–64 mm (2.2–2.5 in). Stalk 13–18 mm (0.51–0.71 in). Cells ovate, axile.	Cooking	Pick late August; use September–December
Querina see Florina						
Quince (a.k.a. Cole's Quince)[10]		US	<1850	A medium-sized ribbed apple. Flesh is yellowish-white, juicy, aromatic, subacid.	Cooking	Use November–January
Quinte[25]		Canada	1964	A red oblong apple. Width 68 mm (2.7 in), height 65 mm (2.6 in). P Crimson Beauty x Red Melba.	Eating	Pick August
Quittenförmiger Gulderling[28]		Germany	<1830	Width 62–78 mm (2.4–3.1 in), height 56–80 mm (2.2–3.1 in). Stalk 6 mm (0.24 in).	Cooking	Use November–February

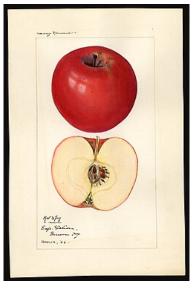
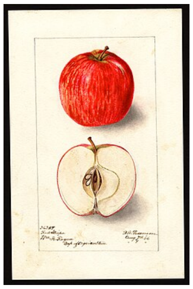
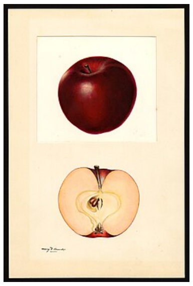
R

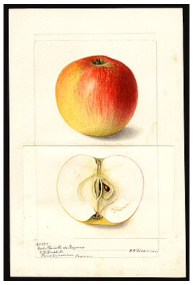
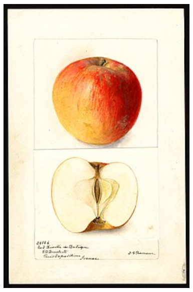
Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
Råby Rubin[81]		Sweden	c. 1960	A small greenish-yellow apple with red flush. Flesh is juicy, subacid, aromatic, good.	Eating	Pick October; use October–December
Rafzubin see Rubinette						
Ragan (a.k.a. Ragan's Red)[9]		Indiana, US	<1870	A green apple striped with red. Flesh is yellowish-white, pleasant, juicy, spicy, subacid. Tree is hardy, vigorous.	Eating	Use October–November
Rainha[18]		Brazil	1975	P Golden Delicious x Valinhense. Flesh is sweet, subacid.	Eating	
Rajka[21]		Czechoslovakia	1983	A scab-resistant apple. Parentage: Shampion x (Jolana x Rubin).	Eating	Pick 10 days before Golden Delicious.
Ralls Genet (a.k.a. Ralls)[26][27][58]		Virginia, US	c. 1800	Biennial. Width 73 mm (2.9 in), height 67 mm (2.6 in). Stalk 16 mm (0.63 in). Flesh is white, firm, crisp, tender, juicy, subacid, very good.	Eating	Use November–April
Rambo (a.k.a. Romanite of New Jersey, Bread and Cheese)[10]		US	<1850	Width 78 mm (3.1 in), height 60 mm (2.4 in). Stalk 15 mm (0.59 in). Flesh is greenish-white, tender, juicy, subacid, aromatic, vinous. DBH 160.	Cooking, eating	Pick50 October 10. Use October–December
Rambour de Flandre (see Flandrischer Rambour)						
Rambour d'Hiver (a.k.a. Rambour Rouge, Rambour Doux)[199][33][34][28]		France	1628	A green apple with red stripes. Width 75–105 mm (3.0–4.1 in), height 55–85 mm (2.2–3.3 in), weight 280 g (9.9 oz). Stalk 16–19 mm (0.63–0.75 in).	Eating, cooking	
Rambour Franc (a.k.a. Lothringer Rambour, Müschens Rosenapfel)[28]		France	1665	Yellow green with red flush. Width 87–112 mm (3.4–4.4 in), height 60–86 mm (2.4–3.4 in). Stalk 11 mm (0.43 in). DBH 119.	Eating, cooking	Pick50 September 4. Use October–November

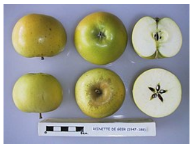
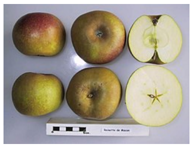
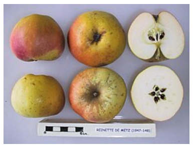
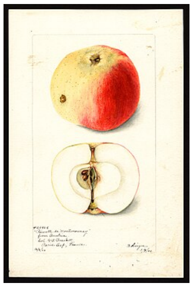
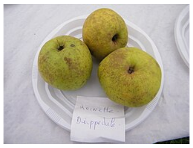
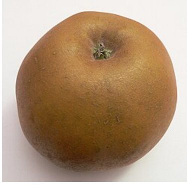
Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
Rambour Papeleu[28]		Crimera, Ukraine	1850	Green with red flush. Width 77 mm (3.0 in), height 67 mm (2.6 in).	Eating, cooking	Pick October; use October–December
Ramsdell (a.k.a. Ramsdell Sweet, Hurlbut, fr. Ramsdell)[10][26][34]		Connecticut, US	c. 1838	Width 90 mm (3.5 in), height 89 mm (3.5 in). Stalk 14 mm (0.55 in). Flesh is yellow, firm, tender, juicy, very sweet, good to very good.	Baking	Use September
Raritan[6]		New Jersey, US	raised 1949	A green apple flushed with red (70-90%). Width 62–69 mm, height 58mm. Stalk 18 mm. Flesh: crisp, juicy, subacid, flavour of raspberries. P (Melba X Sonora) X (Melba X (Williams X Starr)). Scab resistant.	Eating	PickE mid-August. Use August–September.
Rawle's Janett see Ralls Janet						
Reanda[20]		Germany	1993	A red apple resistant to scab and fire-blight.	Eating, cooking	Pick September; use October–January
Rebella[120]		Dresden-Pilnitz, Germany	Selected 1986	A yellow apple with red overcolor. Flesh is creamy-white, crisp, firm, aromatic. Resistant to apple scab, powdery mildew and fire blight.	Eating	
Red and Green Sweet[27]		US	<1817	Stalk short to medium. Flesh is white, tender, juicy, sweet.	Eating	Use August–September
Red Astrachan(cs. Astrachan cervený, de. Roter Astrachan, fr. Astracan rouge, pl. Oliwka czerwona[7][12][26][10][27][33][34][13][199]		Russia or Sweden	c. 1800	Extremely resistant to frost. Width 60–82 mm (2.4–3.2 in), height 76–83 mm (3.0–3.3 in). Stalk 12–14 mm (0.47–0.55 in). Cells ovate, axile. Flesh is white, fine, crisp, tender, juicy, subacid, aromatic, good to very good. The tree does not attain a large size. VitC 12.	Cooking	Pick August; use August

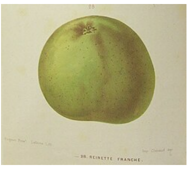
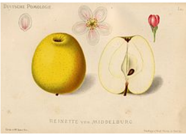
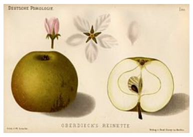
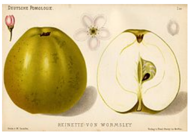
Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
Red Canada (a.k.a. Poland, Richfield Nonsuch)[9][10][26][27]		US	<1820	Width 74–81 mm (2.9–3.2 in), height 61–67 mm (2.4–2.6 in). Stalk 17–21 mm (0.67–0.83 in). Flesh is white, tender, crisp. Very good.	Eating	Use January–May
Red Delicious[119][31][7][127][32][26][8]		Iowa, US	c. 1870	Unmistakable for its acutely conic shape, dark red colour and telltale bumps on bottom. Width 70 mm (2.8 in), height 70 mm (2.8 in). Stalk 19–22 mm (0.75–0.87 in). Flavour is sweet and mild. Extremely poor choice for cooking or cider; tastes terrible in pies. Original seedling known as "Hawkeye." Rights bought by Stark Brothers in 1893. First marketed as "Delicious" or "Stark's Delicious," name changed to "Red Delicious" in 1914 when Stark bought the rights to Mullin's Yellow Seedling, changing that apple's name to "Yellow Delicious". Red Delicious has many sports and ranks as the world's most prolific apple. Cold Storage 0.5 °C 120 days. DBH 142-153.	Eating	Pick45 October 12. Pick55 September 10. Use December–March
Red Devil[6]		Kent, England	raised 1975	A green apple with scarlet flush (90%). Width 74–83 mm, height 55-70mm. Stalk 7 mm. Flesh pink-white, crisp, juicy, aromatic, subacid, strawberry flavour. P Discovery x Kent	Eating, juice	PickE late September. Use October–December.
Red Duchess[11]		New York, US	1914. Introduced 1937	A red mutant of Duchess.		
Red Falstaff AGM[200]				Falstaff sport with red/orange flush to the skin, late, prolific	Eating	
Redfree (a.k.a. Coop 13)[201]		US	Introduced 1981	A yellow apple with red stripes (80–90%). P Raritan x PRI 1018–101. Flesh is firm, subacid, good. Stalk 22 mm (0.87 in).	Eating	Pick45 August 15. Pick55 August 5. Use August–September.
Redgold[11]		Washington	Selected 1936, introduced 1946	P Golden Delicious x Richared Delicious.	Eating	
Red Graham[11]		Manistee, Michigan	Discovered 1926. Introduced 1936	Mutation of Northern Spy.	Cooking	Ripens with McIntosh.

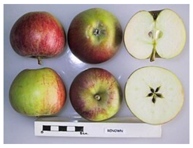
Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
Red Gravenstein[202]		Washington, US	Discovered 1907 or 1908, introduced 1924.	A red sport of Gravenstein. DBH 109.	Eating, cooking, pie	Pick50 August 22.
Red June (a.k.a. Red Juneating, Carolina Red June)[27][9][10][26]		North Carolina, US	<1848	Flesh white, fine, tender juicy, subacid, good to very good. Width 55–65 mm (2.2–2.6 in), height 57–67 mm (2.2–2.6 in). Stalk 13–20 mm (0.51–0.79 in).	Eating	Use August–October
Red Juneating 1. see Red June						
Red Juneating 2. see Early Strawberry						
Red Juneating 3. see Margaret						
Red Prince		Weert, Netherlands	1994	Medium-sized, conic, uniform deep red skin. Flesh is white, crisp, sweet and juicy, with hints of cherry and almond. Excellent keeper. Chance seedling (a natural cross of Jonathan and Golden Delicious) discovered in 1994. Marketed throughout Europe, in 2001, Global Fruit in Ontario became exclusive growers of the variety in North America.	Eating, cooking	
Red Russet[9]		New Hampshire, US	<1875	Stalk is short. Flesh is yellow, crisp, tender, subacid. Very good.	Eating	Use January–April
Red Sauce[11]		Geneva, New York, US	1917, introduced 1926	P Deacon Jones x Wealthy. Flesh is subacid.	Cooking	Use October

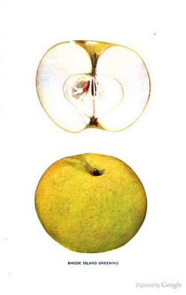
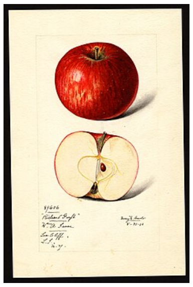
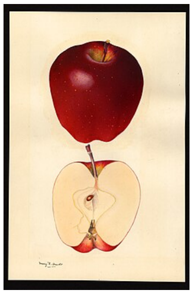
Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
Red Spy[11]		New York, US	Introduced 1923	Mutation of Northern Spy.	Cooking	
Red Stripe[10]		Possibly Indiana, US	<1850	Stalk is short. Flesh is whitish, tender, acid, juicy.	Cooking, eating	Use July–August
Red Striped Graham[11]		Manistee, Michigan, US	Discovered 1926, introduced 1936	A striped apple. Bud mutation of Northern Spy. Tree growth is similar to Northern Spy.		Ripens with McIntosh
Red Winesap(a.k.a. Strand Winesap)[11]		Yakima, Washington, US	Discovered 1927. Introduced 1928 or 1930	P unknown.		
Red Winter Pearmain 1. see Buncombe						
Red Winter Pearmain 2. see Kaighn						
Red Winter Pearmain 3. see Long Red Pearmain						
Red Winter Pearmain 4. see Milam						
Red Winter Pearmain 5. see Westfield Seek-No-Further						
Red York Imperial see Colora Red York						
Reglindis[20]		Germany	1990	Yellow with red flush. Sugar 10.6%, acid 0.83%, juice yield 80%.	Cooking, juice	Pick September; use October–November
Reinette Clochard[34][203]		France	<1850	Width 67–73 mm, height 58 mm. Stalk short. Flesh yellowish, juicy, subacid. Tree vigorous.	Eating, Cooking	PickE mid-October. Use January–March.

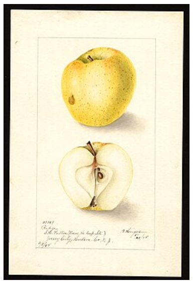
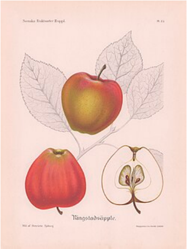
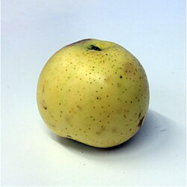
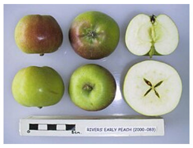
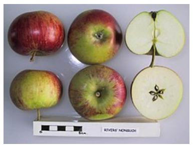
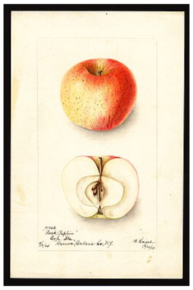
Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
Reinette de Bayeux[34]		France	<1817	Width 70–75 mm, height 58–65 mm. Stalk 8–22 mm. Flesh cream colored, firm, crisp, subacid, aromatic. TRIPLOID.	Eating, Cooking, Pie	Use November - March
Reinette de Breda (see Breda Reinette)						
Reinette de Bretange[28][34]		France	<1670	Width 73 mm (2.9 in), height 55 mm (2.2 in). Stalk 8 mm (0.31 in). Flesh is sweet, crisp.	Eating, cooking, cider	Use November–February
Reinette Burchardt see Burchardt's Reinette						
Reinette Coulon[204][132][8]		Belgium	1856	Width 77–95 mm, height 61–80 mm. Stalk 25 mm. Flesh yellowish-white, fine grained, firm, crisp, juicy, aromatic, subacid. TRIPLOID. Parentage Dutch Mignonne x ? Cold storage 3 °C 150 days.	Eating, cooking	Pick late October. Use December - March.
Reinette de Carmes (a.k.a. Reinette des Carmes, Karmeliter Renette)[28][34]	Karmeliter-Renette Oktober bis Februar 17. Jh., Frankreich	France	<1700	A yellow apple striped with red. Width 69–74 mm., height 53–70 mm. Stalk 17 mm. Flesh: juicy, subacid.	Eating	Pick October. Use December–March.
Reinette de Caux (see Dutch Mignonne)						
Reinette de Champagne[20][28][8]		France	1770	A green apple. Width 66–79 mm (2.6–3.1 in), height 48–58 mm (1.9–2.3 in). Stalk 16 mm (0.63 in). Flesh is crisp, juicy, acid. Cold storage 3 °C 180 days. VitC 12. Density 0.84	Cooking, eating	PickG late October. Pickg October 23–30. Use February–May
Reinette de Cuzy[33][34]		France	<1863	A yellow or green apple with russet and some red flush. Width 75 mm (3.0 in), height 60 mm (2.4 in). Stalk 8 mm (0.31 in).		Use December–May.
Reinette de Damason (see Reinette de Mâcon)						
Reinette de Dietz see Dietzer Gold-Reinette						
Reinette de France[6]		Belgium of France	<1858	A flat-round green apple with red overcolor and much russet. Flesh yellowish-white, crisp, juicy, subacid, slightly aromatic. Triploid. Parentage Court pendu plat x ? Very popular in	Eating	Pick October Use November - March.

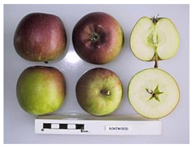
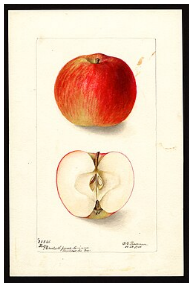
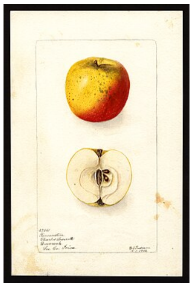
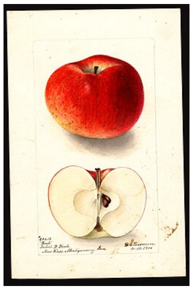
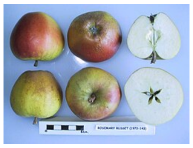
Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
				France. Flowering very late.		
Reinette de Geer[6]		Belgium	1815	Width 64–72 mm, height 50–56 mm. Stalk 12 mm. Flesh yellowish, fine grained, crisp, juicy, subacid, aromatic.	Eating	Pick early October. Use November - February
Reinette de Mâcon (de. Damason Reinette, Reinette von Damason, fr. Reinette de Damason, Reinette de Maçon, ru. Renet Damason)[6][34][28][199]		Mâcon, France	<1628	A flat-round apple with red overcolor and much russet. Width 77 mm, height 62 mm. Stalk 12–15 mm. Flesh dry, subacid. Triploid.	Eating, juice, cider	PickE early October. Use December–March.
Reinette de Metz[205]		France	<1948	Width 68–75 mm, height 55–60 mm. Stalk 16 mm. Flesh cream, firm, rich, sweet.	Eating	PickE early October. Use November–December.
Reinette de Montmorency[28][34]			<1800	A yellow apple with red flush. Width 70 mm (2.8 in), height 56 mm (2.2 in). Stalk 13 mm (0.51 in). Flesh is juicy, sweet.	Cooking, eating	Use January–May
Reinnete Diel[12][28]		Belgium	<1801	A beautiful dessert apple of first quality. Width 50 mm (2.0 in), height 56 mm (2.2 in). The tree is a healthy and vigorous grower.	Eating	Use December–March
Reinette Dippedalle[28]		France	<1850	Green with red flush. Width 57 mm (2.2 in), height 45 mm (1.8 in). Stalk 10 mm (0.39 in).	Cooking, eating	Use December–April
Reinette Dorée(a.k.a. Französische Goldrennte, Geele Renet, Geele Fransche Renet, Reinette de Lorraine, Reinette Tulipe)[206]	Französische Goldrenette	France	<1780	Width 65–80 mm, height 55–65 mm. Stalk 10–22 mm. Flesh aromatic, subacid.	Eating	Use December - April
Reinette d'Orleans see Orleans Reinette						
Reinette d'Osnabruck see Osnabrücker Reinette						
Reinette du Canada(cs. Kanadská reneta, de. Kanada Reinette, Pariser Rambour Reinette, ru. Renet Kanadskii)[7][4][14][32][9][17][8]		Normandy, France	<1771	Despite its name, it is an old French cultivar of domesticated apple. It is a reinette type of golden apple, with much russeting, which keeps shape in cooking. AM from RHS in 1901. If stored for some time it gets softer and is good to eat. Width 90–100 mm (3.5–3.9 in), height 70–80 mm (2.8–3.1 in), weight 170 g (6.0 oz). Triploid. Flesh is crisp, subacid, juicy. Cold storage 4 °C 150 days. VitC 17. Density 0.80	Eating, cooking, baking, juice	Use December–March

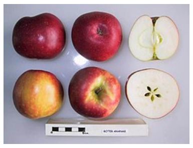
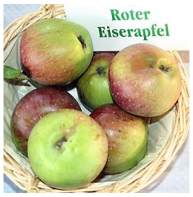
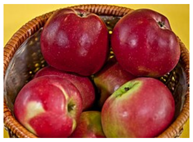
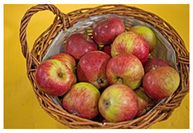
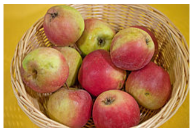
Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
Reinette Franche[12][33][34][58]		France	c. 1510	A dessert apple of first-rate quality. Width 70–85 mm (2.8–3.3 in), height 62–77 mm (2.4–3.0 in). Stalk 11–20 mm (0.43–0.79 in). Flesh yellowish-white, firm. The tree is a free grower, but subject to canker. This cultivar is in the genetic pedigree of around 18% of all apple cultivars. 2	Eating	Use November–April
Reinette Grise(cs. Kožená reneta zimni, de. Graue französische Reinette, fr. Reinette grise, ru. Renet serîi, Renet serîi franțuzskii, sv. Allmän grå renett, Läderrenett)[12][32][34][17]		France	<1800	A very fine dessert apple. Width 76 mm (3.0 in), height 56–63 mm (2.2–2.5 in). The tree is a healthy and vigororus grower, and an excellent bearer. Flesh is greenish-white, juicy, subacid.	Eating, juice, drying	Use November–May
Reinette Grise d'Automne(aka Graue Herbstrenette, cs. Kožená reneta podzimní)[32][28]		France or Holland	<1670	A greenish-yellow apple with russet. Width 65–85 mm (2.6–3.3 in), height 50–75 mm (2.0–3.0 in). C 18. Flesh is greenish-white, juicy, subacid.	Eating, juice, drying	Use October–January.
Reinette grise (de. Saintonge)[33]				A green apple with russet. Width 83 mm (3.3 in), height 75 mm (3.0 in). Stalk 16 mm (0.63 in).		Use January–April
Reinette Harbert see Harbert's Reinette						
Reinette Middelburg(a.k.a. Reinette von Middelburg)[28]		Netherlands	<1819	Yellow conical. Width 56–65 mm (2.2–2.6 in), height 52–62 mm (2.0–2.4 in). Stalk 10 mm (0.39 in).	Cooking, eating	Use December–April
Reinette Oberdieck(ru. Renet Oberdika)[34][17]		Germany ?	<1865	Width 70 mm, height 60 mm. Stalk 12–20 mm. Flesh yellowish, juicy, aromatic, subacid.	Eating	Use December - April.
Reinette Rouge Etoilée (a.k.a. Reinette Etoilée, Rothe Stern-Reinette) (nl. Sterappel)[7][32][28]		Belgium or Netherlands	1830	Round red apple. No ribs. Width 62 mm (2.4 in), height 56 mm (2.2 in). Stalk is short and stout. Flesh is white, dry, subacid. VitC 3–14. Density 0.83	Eating	Use October–December
Reinette Russet[207]		Angers, France	Selected 1979	Mutation of King of the Pippins. Width 63–76 mm (2.5–3.0 in), height 52–62 mm (2.0–2.4 in). Weight 117–204 g (4.1–7.2 oz). SS 14.9%, TA 1%	Cider	
Reinette Simerenko (see Wood's Greening)						
Reinette Weidner see Weidner's Goldreinette						
Reinette von Wormsley(a.k.a Reinette de Wormsley, Wormsley Pippin)[28][13][34]		England	<1811	Width 80–84 mm, height 63–72 mm. Stalk short. Flesh yellowish-white, tender, crisp, rich, brisk, aromatic. juicy, subacid.	Eating, cooking	Use September - October.

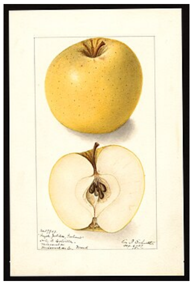
Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
				Cells roundish ovate, axile.		
Reka[20]		Dresden-Pillnitz, Germany	1984, introduced 1993	A green apple with red flush.	Eating	Pick September; use September–October
Relinda[20]		Dresden-Pillnitz, Germany	1993	A scab resistant red apple. P Undine x F3.	Eating, cooking	Pick October; use December–March
Remo[20]		Dresden-Pillnitz, Germany	Introduced 1990	A green apple with red overcolor (50–100%). Resistant to powdery mildew, scab and fire blight. Sugar 12.9%. TA 1.58%.	Juice	Pick September. Use September–October.
Renown[14]		Welford Park, Berkshire, England	<1908	A conical uneven apple, covered with red flush. P Peasgood Nonsuch x Cox Orange. AM from RHS in 1908. Flesh is pale yellow firm, good. Raised by Charles Ross.	Cooking, eating	PickE late September.
Rescue[11]		Saskatchewan, Canada	Introduced 1933	P Blushed Calville x unknown.	Eating	Pick late August
Retina[20][208]		Dresden-Pillnitz, Germany	1991	A yellow apple with red flush. P Apollo x F3. Resistant to scab.	Eating, cooking	Pick September; use October
Rev. W. Wilks[7][31][77]		Slough, Buckinghamshire, England	1904, introduced 1908	P Peasgood's Nonsuch x Ribston Pippin. Pastel green with a light pink flush. Very disease-resistant. Width 89 mm (3.5 in), height 76 mm (3.0 in). Stalk 10–16 mm (0.39–0.63 in). Cooks to a light, pale puree, hardly needing any sugar. AM from RHS in 1904. FCC from RHS in 1910. Nearly resistant to apple scab and apple canker.	Cooking	Pick early September; use September–November
Rewena[20]		Dresden-Pillnitz, Germany	1991	A green apple with purple overcolour (up to 80%). Resistant to scab, powdery mildew and fire-blight. P BV 67,47 x F3	Eating, cooking	Pick August; use September
Rheinisher Krummstiel[32][28][4]		Germany	<1828	A yellow apple, striped with red. Width 65–75 mm (2.6–3.0 in), height 60–75 mm (2.4–3.0 in). C 5. Stalk 7 mm (0.28 in). Flesh is yellowish-white, crisp juicy, subacid.	Cooking, eating, juice	PickG late October. Use December–April.
Rheinische Schafsnase[28][15]		Germany	<1886	Width 71–84 mm (2.8–3.3 in), height 64–83 mm (2.5–3.3 in). Stalk 9–15 mm (0.35–0.59 in). Flesh is juicy, sweet.	Cooking	Use December–February
Rheinischer Winterrambour (a.k.a. Winterrambour)[4]	Rheinischer Winterrambur	Germany	<1650	A large apple. Flesh is greenish-white, juicy, sweet. VitC 15. TRI	Eating, cooking	PickG early October. Use December–March.

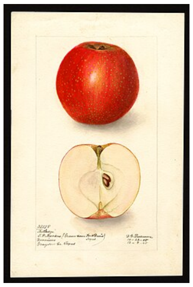
Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
Rhode Island Greening (a.k.a. Burlington Greening, Russine, Bell Dubois, Jersey Greening, fr. Verte de Rhode-Island)[7][9][27][26][13][28][34]		Newport, Rhode Island, US	1650s	Extremely old variety for United States, second only to Roxbury Russet in age. Width 81–93 mm (3.2–3.7 in), height 65–74 mm (2.6–2.9 in). Stalk 16–24 mm (0.63–0.94 in). Cells obovate, axile. Grass-green colour with some possible russeting near stem. Bred to keep over winter; will store well. Occasional reddish pink blush. Flesh is yellow, firm, crisp, tender, juicy, subacid, very good. Excellent choice for pies and strudels when used for baking.	Cider, cooking	Use November–February
Ribston Pippin (a.k.a. Formosa Pippin, Glory of York, Travers Pippin)[7][14] AGM[209][31][26][10][27][33][16][13][34][8]		Knaresborough, North Yorkshire, England	1708	An irregularly-shaped and sometimes lopsided apple, usually round to conical and flattened at the base with distinct ribbing. Width 70–78 mm (2.8–3.1 in), height 58–62 mm (2.3–2.4 in). Stalk 7–10 mm (0.28–0.39 in). Cells obovate, axile. Skin is yellow with an orange blush and red streaked with russet dots. Yellow flesh is firm, fine-grained, crisp, juicy, aromatic and with a pear-like flavour, subacid, very good. The original Ribston Pippin sprouted in 1708 from one of three apple pips sent from Normandy to Sir Henry Goodricke, 4th Baronet of Ribston Hall at Knaresborough. P Margil x Nonsuch Park. The original tree stood until 1835. It then sent up a new shoot and, on the original roots, lived until 1928.Cold storage 0 °C 180 days. VitC 31. TRI	Eating	Pick early October. PickG mid–late September. Use November–January
Richard's Graft (a.k.a. Red Spitzenberg, Strawberry, Derrikinan)[10][27]		New York, US	<1852	Width 75 mm (3.0 in), height 59 mm (2.3 in). Stalk 20 mm (0.79 in). Biennial. Flesh is yellowish-white, tender, juicy, aromatic, subacid, very good. Tree is medium-sized.	Eating	Use September–October
Richard Delicious[11]		Washington	Selected 1915. Introduced 1926	Mutation of Delicious. Trademarked by Columbia and Okanogan Nursery Company, Washington.	Eating	

Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
Ridge[10]		US	<1850	A large apple. Flesh is yellowish, juicy, crisp, sweet, aromatic. Tree is a good grower and bearer.	Eating	Use March–April
Ringstad[24][6]		Sweden	c. 1800	A yellow apple with red overcolour. Width 73 mm (2.9 in), height 60 mm (2.4 in).	Eating	Pick September; use October–November
Risäter[24]		Sweden	c. 1800	A yellow apple. Width 68 mm (2.7 in), height 58 mm (2.3 in). Flesh is subacid.	Eating, cooking, cider	Pick September; use October–November
Rival[7][14][53][31][16]		Berkshire, England	1900	Round, flattened and somewhat uneven-shaped apple. A fairly good cropper, keeping well into December. Raised by Charles Ross. AM from RHS in 1900. Width 73–81 mm (2.9–3.2 in), height 58–64 mm (2.3–2.5 in). Stalk 10–15 mm (0.39–0.59 in).	Eating, cooking	Pick late September–early October; use October–December
Rivers' Early Peach[14]		Sawbridgeworth, Hertfordshire, England	Introduced 1893	A yellow flat conical apple. Width 88 mm (3.5 in), height 70 mm (2.8 in). Flesh is white, sweet, aromatic, dry. Stalk is short. Raised by Rivers Nursery.	Eating	Pick early to mid-August. Use August.
Rivers' Nonsuch[6]		Sawbridgeworth, Hertfordshire, England	<1875	A yellow apple with red stripes. Width 63–73 mm, height 47–53 mm. Stalk 25 mm. Raised by Rivers Nursery.	Eating	Pick mid September. Use September–October.
Rockit[210]		New Zealand	Introduced to US 2011[211]	A miniature red and yellow apple. Width 30–50 mm (1.2–2.0 in).[212] Flesh is firm, juicy, sweet.	Eating	Use August–October.[213]
Rock Pippin (a.k.a. Ridge Pippin, Lemon)[10]		US	<1850	Width 75 mm (3.0 in), height 75 mm (3.0 in). Stalk 15 mm (0.59 in). Flesh is yellow, dry, acid.	Cooking	Use December–March

Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
Rokewood[6]		Australia	<1900	Skin yellow, almost completely covered with deep red blush. Width 56 mm, height 50 mm. Stalk 18 mm. Tree is a vigorous grower and regular and heavy bearer. One of the very best keeping apples. Not suited for England.	Eating	Ripens March–April in Australia.
Rolfe[27]		Maine, US	<1857	Stalk is short- to medium-length. Flesh is whitish, tender, juicy, sweet.	Eating	Use August–September
Roman Stem[27]		New Jersey, US	<1800	Flesh is juicy, aromatic, subacid, very good.	Eating	Use October–December
Rome Beauty(cs. Rimské krásné, de. Morgenduft, fr. Belle de Rome, ru. Rimskaia krasavița)[7][10][14][27][214][127][17][4]		Rome, Ohio, United States	Introduced 1848	Rounded, deep red, and very glossy. Width 72–86 mm (2.8–3.4 in), height 66–74 mm (2.6–2.9 in). Stalk 28 mm (1.1 in). Flesh is yellow, firm, crisp, juicy, aromatic, mild subacid, good. Develops an extraordinary depth and richness when cooked. DBH 162–175.	Cooking, eating	Pick 45 October 15. Pick55 September 25. Use November–May
Ronk[27]		Indiana, US	1860	An apple of the Vandevere type.	Eating	Use October–January
Roode Tulpappel[16]				A yellow conical apple, striped and flushed with red. Width 59 mm (2.3 in), height 64 mm (2.5 in). Stalk 7 mm (0.28 in).		Pick early August. Use early August.
Rosemary Russet[7][14] AGM[215][31]		United Kingdom	First recorded 1831	Flat conical, yellow with brick red flush, flesh crisp, yellow. Regular cropper. Flesh is creamy white, fine-textured, juicy, sweet, sharp, like 'Ashmead's Kernel'. Width 64–70 mm (2.5–2.8 in), height 55–60 mm (2.2–2.4 in). Stalk 24–28 mm (0.94–1.10 in).	Eating	Pick late September; use November–March

Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
Rosenhæger Danish[37]		Denmark	<1795	A green apple with red overcolour. Width 53–60 mm (2.1–2.4 in), height 48–55 mm (1.9–2.2 in).	Eating	Use October–November
Rosenhäger Swedish[24]		Sweden	<1800	A yellow apple with red overcolour. Width 68 mm (2.7 in), height 50 mm (2.0 in).	Eating	Use November–December
Ross Nonpareil[7][14][53]		Ireland	<1802, introduced to England 1819	Small, round, even, covered russet with dark crimson markings. Flesh is white, firm, soft, rich aromatic, nonpariel flavour.	Eating	Picke late September. Use November–January
Roter Ananas[37][216]		Sieglitzerberg, Germany	1854	A red conical apple. Width 58 mm (2.3 in), height 56 mm (2.2 in). Stalk 20 mm (0.79 in).	Cooking, eating	Pick September; use September–October
Roter Eiserapfel[15][4][8]		Europe	<1700	A green apple with red flush. Width 75–80 mm (3.0–3.1 in), height 68–75 mm (2.7–3.0 in). Stalk 5–15 mm (0.20–0.59 in). Flesh is greenish-white, subacid, very hard. Quality: cooking good, juice good. Cold storage 2 °C 120 days.	Cooking, juice	PickG mid-October. Use December–July
Roter Stettiner (a.k.a. cs. Vejlímek červený, Štětinské, de. Roter Winterstettiner, fr. Rouge de Stettin)[15][34][17]		Germany or Poland	<1800	Greenish-yellow with red flush. Width 75 mm (3.0 in), height 55 mm (2.2 in). Stalk 11–15 mm (0.43–0.59 in). Flesh is yellowish-white, juicy, subacid. TRI	Cooking, drying, juice	Pick October; use January–June
Roter Trierer Weinapfel[20][15][4]		Germany	<1880	A red apple for juice and cider. Width 55 mm (2.2 in), height 47 mm (1.9 in). Stalk 15–18 mm (0.59–0.71 in). Flesh is white to yellow-green, crisp, acid, juicy.	Juice, cider	PickG late October; use November–March
Rote Sternrenette (see Reinette Rouge Etoilee)						
Rother Jungfernapfel (a.k.a. Roter Böhmischer Jungfernapfel, cs. Panenské české, ru. Krasnîi petușok)[28][15][17]		Bohemia, Germany	<1800	A small apple. Width 49 mm (1.9 in), height 46 mm (1.8 in). Stalk 20 mm (0.79 in). Flesh is yellowish-white, juicy.	Eating, cooking	Use November–January
Rother Winterhimbeerapfel (a.k.a. Oberländer Winterhimbeerapfel, Zigeunerapfel)[25]		Hungary	<1850	A red apple. Width 66 mm (2.6 in), height 55 mm (2.2 in). Flesh is juicy, aromatic.	Eating	Pick October; use November–March
Roundway Magnum Bonum[7][14][12]		Roundway Park, Devizes, Wiltshire, England	<1864	Very large apple. Width 82 mm (3.2 in), height 76 mm (3.0 in). Stalk is short to medium. A first-rate culinary or desert apple. Flesh is greenish-yellow, dry, sweet pear-like flavour.	Eating, cooking	
Rouville[5][43]		Canada	Cross made 1962, selected 1972, introduced 1983	A greenish-yellow apple with 75% red overcolor. Width 70–80 mm. Flesh white to reamy, juicy, subacid, fair to good. Tree vigorous.	Eating, Cooking, Juice.	

Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
Roxbury Russet (a.k.a. Boston Russet, Putnam Russet, Warner Russet, Sylvan Russet, Belpre Russet, Marietta Russet, Howe's Russet)[10][71][27][26]		Massachusetts, United States	c. 1640	First tree was a chance seedling grown in Roxbury, Massachusetts, now a neighborhood of Boston. Oldest known variety of apple in America, planted by Pilgrim Fathers as foundation stock for Massachusetts Bay Colony. Knobbly, russetted coat gives green skin a bronze tinge. Flesh cream coloured flesh, firme, coarse, tender, juicy, subacid good to very good. Width 70–89 mm (2.8–3.5 in), height 57–76 mm (2.2–3.0 in), stalk 12–26 mm (0.47–1.02 in). Excellent keeper; resistant to fireblight. Mild flavour. Multi-purpose apple that is a wonderful choice for pies, eating fresh, or cider. Still available in New England farmer's markets; commercial interest recently renewed in this cultivar because of its past use as a cider apple.	Cooking (pies), eating, cider	Use January–June
Royal Gala[191]		Matamata, New Zealand	Discovered 1971, introduced 1974	Mutation of Gala. Flesh is yellow, firm, crisp, juicy.	Eating	Ripens before McIntosh. In Missouri, late August.
Ros Picant		Romania	19th century	Characterized by its distinct, faintly spicy flavor. Green and yellow, mostly used for making cider and Pálinka.	Cider, cooking, eating	
Royal Jubilee (Graham's)(cs. Grahamovo, de. Graham, Grahams Jubiläumsapfel, ru. Graima iubileinoe, Zolotoe Graima, Graama iubileinoe.)[7][14][217][4][31][16][24][17]		Middlesex, England	1888, introduced 1893	Large yellow conical cooking apple. Width 65–90 mm (2.6–3.5 in), height 54–90 mm (2.1–3.5 in), weight 130–190 g (4.6–6.7 oz). Raised by John Graham of Hounslow. Stalk 10 mm (0.39 in). Tree is very dwarfed. Flesh is yellow, firm, subacid. Free from canker. VitC 5.	Cooking, juice	PickG mid-September; use October–December
Royal Late[14]		England	<1896	A large yellow-green apple with russet. Am from RHS in 1896. Flesh is soft, yellow, juicy, subacid. Very liable to canker.	Cooking	
Royal Russet[12]		England	1597	A most excellent culinary apple of first rate quality. Width 88 mm (3.5 in), height 69 mm (2.7 in).	Cooking	Use November–May
Rozela		Czech Republic	2008	Flesh is medium firm, juicy with great aromatic flavour and delicate smell. The skin is attractive bright red with prominent lenticels. Annual producer of heavy crops, the resistant equivalent of	Eating	

Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
				Idared with outstanding flavour.		
Rubens (Civni)[120]		Ferrara, Italy	1985	A greenish-yellow apple with red to orange-red overcolor (60–100%). P Elstar x Gala. Flesh is creamy-white, firm, juicy, sweet, aromatic.	Eating	Pick 10 days after Gala.
Rubinette (a.k.a. Rafzubin)[20][4][8]		Rafs, Switzerland	1966, Introduced 1982	A yellow apple with red flush. P Golden Delicious x unknown. Flesh; juicy, aromatic, subacid. Cold storage 2-4 °C 120 days.	Eating	PickG early–mid-October. Pickg October 1–10. Use October–December
Rubinola[21]		Czech Republic		Parentage Prima x Rubin	Eating, Juice	
Rubinstar[43]		Gaiberg, Germany	1980	Bud mutation of Jonagold. 70-90% red overcolor.		
Rubisgold[84]		Sint-Truiden, Belgium	2013	Parentage Rubinstep x Delblush	Eating	ripens with Golden Delicious
Ruddy[14]				A round apple covered with red flush. Flesh is sweet, slightly aromatic. P Ecklinville x Mere de Menage. Raised by Charles Ross.		
Rushock Pearmain[12]		Wocestershire England	1821	An apple of first-rate qualtity, almost entirely covered with russet. Width 63 mm (2.5 in), height 57 mm (2.2 in).	Eating	Use Christmas–April
Rutledge[27]		Possibly Texas, US	<1892	Tree is vigorous. Flesh is tender, juicy, subacid, sweet, fair to good.	Eating	Use January–May

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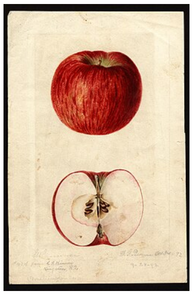
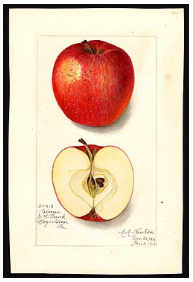
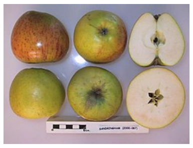
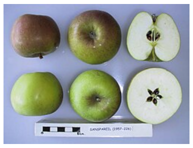
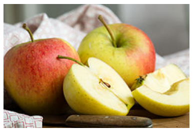
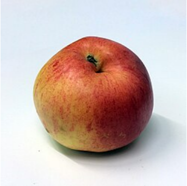
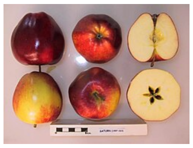
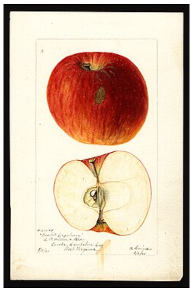
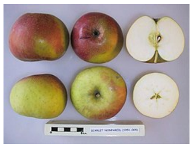
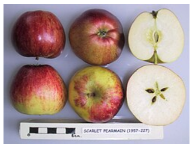
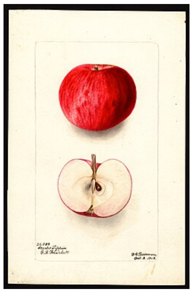
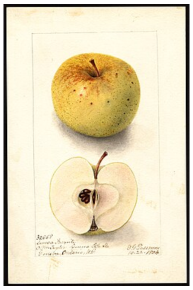
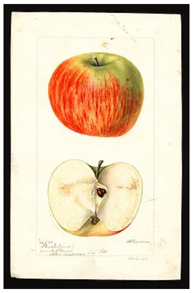
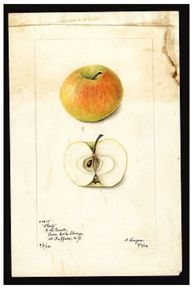
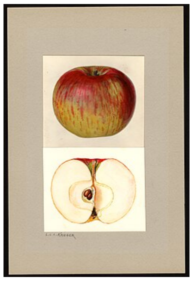
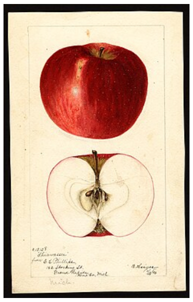
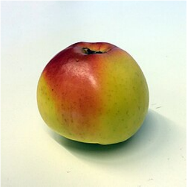
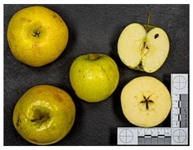
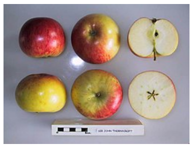
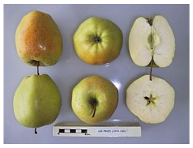
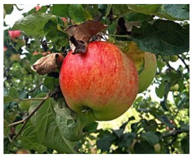
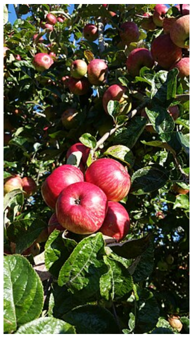
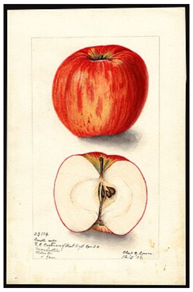
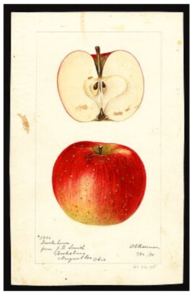
Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
Sack and Sugar[14][13]		England	c. 1820	A yellow apple. Stalk is very short. Cells ovate, axile. Flesh is tender, juicy, aromatic, good.	Cooking, eating	Pick September
Saint Cecila[7][53]		Wales	1900	Even oval, golden yellow with crimson flush and stripes. Width 73 mm (2.9 in), height 60 mm (2.4 in). FCC from RHS in 1919.	Eating	Pick early October; use December–March
Saint Clair[11]		Illinois, US	Seed planted 1913 or 1914. Introduced 1935 or 1947	Resembles Wealthy. Tree is strong, productive.	Eating	
Saint Edmund's Pippin[7][14]AGM[218][31][13]		Bury, St. Edmunds Suffolk, England	1870s	Width 63 mm (2.5 in), height 52 mm (2.0 in). Stalk 12–22 mm (0.47–0.87 in). Cells ovate, axile. Unusual in the fact that it has scaly russet patches mixed with smooth. Raised by Mr. Harvey. One of the best early russets. Flesh is yellow, very juicy, vanilla/pear taste. Usually a light yellow-green.	Eating	Pick mid-September; use September–October
Saint Everard[7][14][53][159]		Papwoth Everard, near Cambridge, Cambridgeshire, England	1900, introduced 1910	Yellow striped with crimson. Width 57 mm (2.2 in), height 45 mm (1.8 in). FCC from RHS in 1919. Flesh is crisp, yellow, juicy, excellent.	Eating	Pick early September; use September
Saint German see Virginischer Rosenapfel						
Saint Lawrence(fr. Saint-Laurent)[27][58][34]			<1831	Width 60 mm, height 48 mm. Stalk 20mm. Flesh is tender, juicy, aromatic, subacid.	Eating	Use September–October
Saint Martins[14]		Hertfordshire, England	<1896	Brownish red with russet. Width 54 mm, height 50 mm. Sweet flavoured with a hint of lemons.. AM from RHS in 1896. P Bess Pool x Cox Orange.	Eating	PickE late October. Use October - December
Salome[26][27]		Illinois, US	c. 1853	Yellow with red flush, round oblate. Width 74 mm (2.9 in), height 64 mm (2.5 in). Stalk 16 mm (0.63 in). Tree is vigorous, large. Flesh is yellow firm, crisp, tender, juicy, subacid, good to very good.	Eating	Use November–March
Saltcote Pippin[7][53][219]		England	<1918	Good flavour reminding one of Mother. Award of Merit from RHS in 1928. Width 74 mm (2.9 in), height 61 mm (2.4 in). Stalk is short or medium-length. Flesh is juicy, sweet, aromatic.	Eating	Pick early October; use November–January

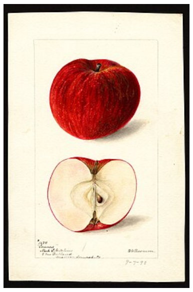
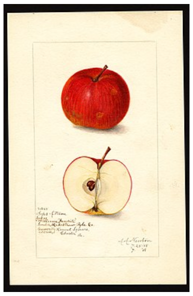
Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
Samo[38]		Finland	Introduced 1981	A greenish-yellow apple. P Melba x Huvitus. Flesh is sweet, subacid.	Eating	Pick September
Sandra[38]		Finland	Introduced 1996	A red Apple. P Lobo x Huvitus. Flesh is sweet, subacid.	Eating	Pick mid-September
Sandringham[14]		Norfolk, England	Introduced 1884	A yellow apple. FCC from RHS in 1883. P Woodford x King of the Pippins. Flesh is yellowish, firm, soft, subacid.	Cooking	
Sanspareil[53][14]		England	<1899	Medium to large, even round apple. Yellow red stripes. First Class Certificate from RHS in 1899.	Cooking, eating	Use February–May
Santana[21][220]		Wageningen, Netherlands	1978	Scab resistant. Parentage Elstar x Priscilla.	Eating	
Särsö (a.k.a. Mignon, Cloetta)[25][81]		Sweden	<1917	Width 73 mm (2.9 in), height 60 mm (2.4 in). Stalk 25 mm (0.98 in). Flesh is subacid, fair to good.	Eating, cooking, jam	Pick late September; use October–November
Saturn[6]		Kent, England	1980	Parentage Falstaff x Cox Orange Pippin. Scab resistant. Flesh sweet.	Eating	PickE September. Use October - December.
Scarlet Cranberry[27]		Virginia, US	<1865	Flesh is crisp, juicy, astringent, subacid, fair to good.	Eating	
Scarlet Nonpareil(fr. Non-pareille Écarlate)[12][14][34]		Surrey, England	1773	A very excellent dessert apple of first-rate quality. AM from RHS in 1901. Flesh is pale yellow, sweet, firm, good. Width 57 mm (2.2 in), height 52 mm (2.0 in).	Eating	Use January–March
Scarlet O'Hara[221]		New Jersey, US	Cross made 1971, selected 1978, introduced 2000.	A yellow apple with red flush. Diameter 70–76 mm (2.8–3.0 in). Stalk 28–33 mm (1.1–1.3 in). Flesh is yellow, firm, very crisp, subacid.	Eating	Pick one week beforde Delicious.
Scarlet Pearmain(de. Scharlachrote Parmäne, fr. Écarlate d'été, ru. Parmen krasnîi, Şafran krasnîi.)[12][14][40][13][17]		Middlesex, England	c. 1800	A dessert apple of first rate quality. The tree is a free and vigorous grower. Flesh is yellow, tender. Width 60–65 mm (2.4–2.6 in), height 54–60 mm (2.1–2.4 in). Weight 95-100 gram. Cells obovate, axile.	Eating	Use October–January

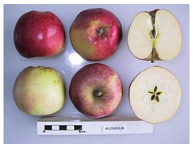
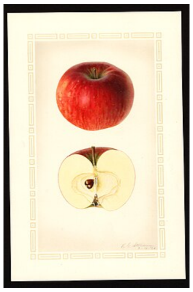
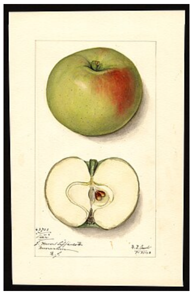
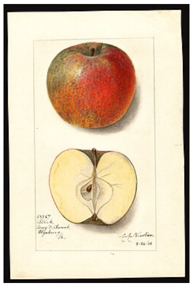
Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
Scarlet Pippin[27]		Ontario	<1895	Stalk short. Flesh is white, juicy, subacid.	Eating	Use September–October
Scarlet Staymared[11]		Washington, US	Introduced 1936	A red apple.	Cooking	
Scarlet Tiffing[13]		England	<1875	A valuable and excellent culinary apple. Width 76 mm (3.0 in), height 57 mm (2.2 in). Stalk 12 mm (0.47 in).	Cooking	Use November–December
Schellinkhout[16]		Netherlands	1885	A yellow conical apple with red stripes (0–20%). Width 81 mm (3.2 in), height 72 mm (2.8 in). Stalk 18 mm (0.71 in).	Eating	Use October–November
Schmidberger[34]		Austria	<1873	Width 70 mm, height 60 mm. Stalk 16 mm. Flesh white, firm, aromatic, subacid.	Eating, Juice	Use December - March
Schoolmaster[13][14]		Lincolnshire, England	1855, introduced 1882	A fine cooking apple. FCC from RHS in 1880. Width 76 mm (3.0 in), height 70 mm (2.8 in). Stalk is very short. Cells obovate, axile. P Golden Noble x Dumelow. Flesh is white, crisp, acid.	Cooking	PickE mid-October. Use November – January.
Scrumptious AGM[222]		Kent, England	2003	Sweet and crisp. Self-fertile, mid-season variety that ripens in early September and will store well for about a month. The blossom is frost hardy resulting in heavy crops and the tree can be grown in all areas of the UK. The flesh is crisp and aromatic, and the thin skin turns a deep red as it develops.	Eating	
Scweizer Orange[4][8]		Switzerland	Raised 1935, introduced 1954	A green-yellow apple with red orange flush. Width 67 mm (2.6 in), height 50 mm (2.0 in), weight 105 g (3.7 oz). Cold storage 2 °C 150 days.	Eating, cooking	PickE mid-October.
Secor[11]		Iowa, US	Introduced 1922	P Salome x Jonathan. Free from Jonathan spot in storage.	Eating	Use January–April
SeeandO Red Rome 262[11]		Washington, US	Introduced 1943	Mutation of Rome Beauty.	Eating	
Seneca Favorite[27]		US	<1853	Stalk is long to medium. Flesh is crisp, tender juicy, subacid, very good.	Eating, cooking.	Pick September. Use September–December.

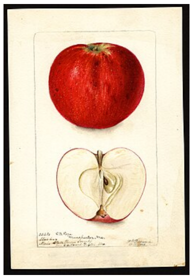
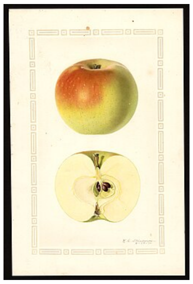
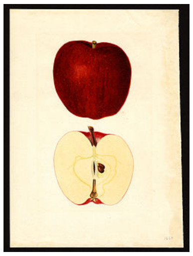
Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
September Beauty[6][14]		Bedfordshire, England	1885	Width 70 mm (2.8 in), height 57 mm (2.2 in). FCC from RHS in 1885. A yellowish-green apple, striped with orange. Flesh is yellow, tender. Skin is slightly russetted.	Eating	Pick mid-September. Use September–November.
Serinka[34]		Lithuania	<1852	Width 68 mm, height 58 mm. Stalk 12 mm. Flesh aromatic, subacid.	Eating	Pick September. Use September.
Shackleford[27]		Missouri, US	<1883	Width 83 mm (3.3 in), height 69 mm (2.7 in). Stalk 16 mm (0.63 in). Flesh is firm, crisp, tender, juicy, subacid, fair to good.	Eating	Use November–April
Shampion (see Champion)						
Sharp[27]		Illinois, US	<1889	Width 65 mm (2.6 in), height 48 mm (1.9 in). Stalk 10 mm (0.39 in). Flesh is tender, crisp juicy, sweet, very good.	Eating	Use October–November
Sharon[11]		Iowa, US	Introduced 1922	A red striped fruit. P McIntosh x Longfield. Tree is vigorous, productive, hardy.	Eating	
Shinano Sweet		Nagano, Japan	1978	Mid-season crops. Tsugaru x Fuji	Eating	
Shiawasse (a.k.a. Shiawasse Beauty)[10][27]		Michigan, US	Introduced 1862	Width 81 mm (3.2 in), height 54 mm (2.1 in). Stalk 10 mm (0.39 in). Flesh is white, subacid, aromatic.	Eating	Use October–January
Shockley[9][34]		Jackson County, Georgia, United States	1852	Width 64 mm (2.5 in), height 59 mm (2.3 in). Stalk 22 mm (0.87 in). Yellowish and green skin with reddish stripes. Flesh is crisp, juicy, sweet taste with vinous flavour. Tree moderately vigorous.	Eating, preserves	Use February–May
Shoesmith[7]		Surrey, England	<1930	P Lane's Prince Albert x Golden Noble. Width 93 mm (3.7 in), height 76 mm (3.0 in). Stalk is medium to	Cooking	Pick late September. Use

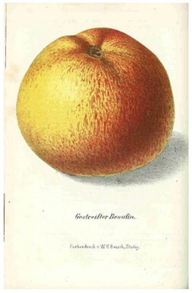
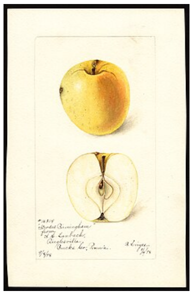
Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
				long. Flesh is white, soft, juicy, subacid.		September–December.
Shotwell Delicious[11]		Washington, US	1928	Mutation of Delicious	Eating	
Siely's Mignonne[13]		England	c. 1800	Yellow covered with russet. Width 45 mm (1.8 in), height 45 mm (1.8 in). Stalk 13 mm (0.51 in). Flesh is greenish yellow. Juice is highly aromatic and of most excellent flavour.	Eating, juice	Use November–February
Signe Tillisch(cs. Signe Tillisch, de. Signe Tillisch, fr. Signe Tillisch, ru. Sini Tilliş)[4][16][17][8]		Denmark	1866	A yellow apple with red flush. Width 70–90 mm (2.8–3.5 in), height 55–80 mm (2.2–3.1 in), weight 95–200 g (3.4–7.1 oz). Parentage Alexander x London Pippin. Cold Storage 1 °C 60 days. VitC 7.	Eating, cooking	Use September–October
Sirius		Czech Republic	2007	Flesh is yellow, firm, crisp, finely-grained, very juicy, well balanced sugar and acid level, with a rich flavour	Eating	
Sir John Thornycroft[53]		United Kingdom	<1911	Above medium size, shing yellow with pinkish red flush on sunny side. AGM from RHS in 1911.	Eating	Use October–March
Sir Prize (a.k.a. Co-op 5)[193][223][4]		US	First fruited 1961, Introduced 1975	A yellow apple with a waxy finish. Width 76–83 mm (3.0–3.3 in), height 76–83 mm (3.0–3.3 in). Flesh is yellow to white, tender, juicy, subacid.	Eating	Pick55 September 20. PickG early October. Use October–December.
Sir William Gibbon's[13]		England	<1880	A calville-shaped excellent culinary apple. Width 96 mm (3.8 in), height 76 mm (3.0 in). Stalk is very short.	Cooking	Use November–January
Sitchamton Russet[13]		England	<1876	A dessert apple of good quality. Skin covered with grey russet. Width 60 mm (2.4 in), height 51 mm (2.0 in). Stalk is short and stout. Flesh is yellowish, juicy, aromatic flavour.	Eating	Use December–February
Sköldinge[25]		Sweden	c. 1800	Width 65 mm (2.6 in), height 61 mm (2.4 in). Stalk 15 mm (0.59 in). Flesh is juicy, sweet, subacid, good.	Eating	Pick early October. Use November–January.
Slack-Ma-Girdle		Devonshire, England	<1880	Yellow streaked with red. Width 62 mm (2.4 in), height 47 mm (1.9 in). Stalk is very short.	Cider	Pick mid-October. Use October–December.
Slastica[19]		Croatia		Yellow with red flush. Width 50–60 mm (2.0–2.4 in), height 40–60 mm (1.6–2.4 in), weight 70–100 g (2.5–3.5 oz). Short is stalk.	Eating, cooking, cider, drying	Pick mid-October

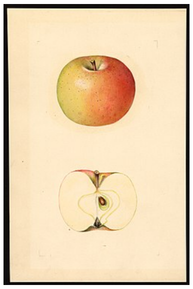
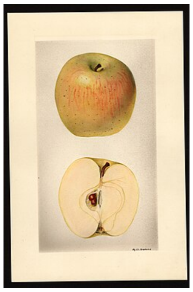
Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
				Flesh is yellowish to white, firm, juicy, sweet. Disease resistant. Biennial.		
Slatka šarenika (a.k.a. Šarenika)[19]		Montenegro		Green with red flush. Width 71 mm (2.8 in), height 59 mm (2.3 in). Weight 149 g (5.3 oz). Stalk is medium-length. Flesh is juicy, sweet, aromatic.	Eating, cooking	Pick mid-October. Use November–May.
Slatka srčika (a.k.a. Srčika)[19]		Croatia		A yellow apple with red flush. Width 65–75 mm (2.6–3.0 in), height 50–60 mm (2.0–2.4 in). Weight 100–150 g (3.5–5.3 oz). Stalk is short. Flesh is juicy, sweet, subacid.	Eating, cooking, cider, drying.	Pick mid-October
Sleeping Beauty[12]		Lincolnshire, England	1851	Medium-sized. A most excellent apple for all culinary purposes, and particularly for sauce.	Cooking	Use November–February
Slor[18]		Israel	Introduced 1982	Large conic, dark red stripes. Flesh is sweet, subacid.	Eating	
Small's Admirable[14][12][13][34]		Lincolnshire or Buckinghamshire, England	c. 1850	Width 72 mm, height 58 mm. Stalk 20 mm. An excellent kitchen and dessert apple. Cells obovate, axile. Flesh is white, firm, crisp, juicy, subacid.	Cooking, eating	PickE mid-October. Use November–December.
Smaragd[131]		Novi Sad, Serbia	Cross made 1992, selected 1999.	A green apple with no overcolor. P Granny Smith x McIntosh Wijcik. Width 74 mm (2.9 in), height 68 mm (2.7 in). Weight 175 g (6.2 oz). Stalk 21 mm (0.83 in). Flesh is fine, crisp, juicy. SS 11.6, TA 1.03		
Smart's Prince Arthur[7]		Kent, England	<1883	A yellow apple with purplish red stripes (50–100%). Width 74 mm (2.9 in), height 77 mm (3.0 in). Flesh is pale yellow, firm, dry, subacid.	Cooking	Pick late September–early October. Use November–April.
Smith's (a.k.a. Smith's cider, fr. Popular Bluff)[10][9][27][34]		Pennsylvania, US	<1825	Width 70–83 mm (2.8–3.3 in), height 60–76 mm (2.4–3.0 in). Stalk 10–20 mm (0.39–0.79 in). Tree is very vigorous. Flesh is white, tender, juicy, crisp, subacid, good.	Cooking, cider	Use December–March
Smokehouse[9][27][26][34]		Mill Creek, Pennsylvania, US	1837	Width 82–88 mm (3.2–3.5 in), height 64–68 mm (2.5–2.7 in). Stalk 19–23 mm (0.75–0.91 in). Greenish-yellow with flushed red-orange stripes. The yellowish-white flesh is crisp and tender with a spicy-sweet flavour that tastes like cider. Excellent all-purpose apple. Unusual in that it also makes excellent cider. Seedling discovered growing next to the smokehouse on William Gibbons' farm in Mill Creek, PA. Bears fruit from young age. Tree moderately vigorous.	Eating, cooking, cider	Pick45 September 10. Use September–February.
Snow apple see Fameuse						

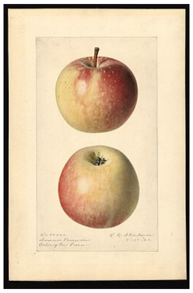
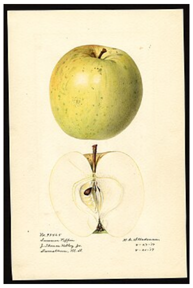
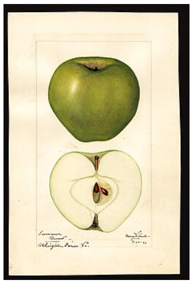
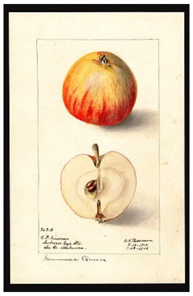
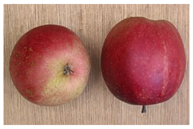
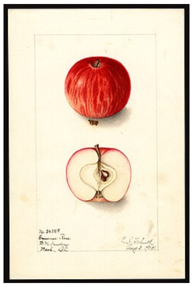
Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
Snövit[25]		Sweden	1936	Yellow with red flush. Width 64 mm (2.5 in), height 56 mm (2.2 in). P Stenbock x Pfirsichroter Sommerapfel.	Eating	Pick September. Use September.
Södermanlands kalvill[81][224][25]		Sweden	<1850	Width 70–100 mm (2.8–3.9 in), height 61–86 mm (2.4–3.4 in). Stalk 17–18 mm (0.67–0.71 in). Flesh is juicy, aromatic, good.	Eating	Use October–December
Södermanlands äpple[81][224][25]		Sweden	<1800	Width 65–83 mm (2.6–3.3 in), height 65–79 mm (2.6–3.1 in). Stalk 19–28 mm (0.75–1.10 in). Flesh is juicy, subacid, good.	Eating	Use September–December
Somerset[27]		US	<1869	Tree is an early bearer. Flesh is white, juicy, aromatic, very good.	Eating	Use September–October
Sonya		New Zealand	2000	Cross between a Red Delicious and Gala. Coppery coloration. Crisp.	Eating	
Sops-in-Wine 1[14][12][219]		Cornwall or Devonshire, England	<1688	Width 64–70 mm (2.5–2.8 in), height 53–70 mm (2.1–2.8 in). Stalk 13 mm (0.51 in). Strong ribbing. Tree is vigorous. Flesh is white-pinkish, tender, sweet.	Cooking, cider	Pick mid-October. Use October–February
Sops of Wine (a.k.a. Sops-in-wine 2)[9][10][27]		US or UK	<1850	Flesh is yellow tinged with red. Juicy, subacid, good to very good. Width 71 mm (2.8 in), height 60 mm (2.4 in). Stalk 22 mm (0.87 in). Tree is vigorous, very hardy, an excellent bearer and not subject to canker.	Eating	Pick August. Use August–September.
Sowman's Seedling[30]		Lancashire, England	Raised 1914. Introduced 1927	A large green apple. P Grenadier x Bismark. Very susceptible to Bitter Pit.	Cooking	Use August–September
Sparreholm[25]		Sweden	1868	Width 77 mm (3.0 in), height 77 mm (3.0 in). Stalk 10 mm (0.39 in).	Eating	Pick September. Use September.
Spartan[31][7][8]		British Columbia, Canada	Cross made 1926. Selected and introduced 1936.	Round-conical, yellow, 75–100% flushed crimson. Strong aroma. Prone to canker. Width 64 mm (2.5 in), height 56–58 mm (2.2–2.3 in). Stalk 15–20 mm (0.59–0.79 in). Good all-purpose, medium-sized apple. Has a bright red blush and may have background patches of greens and yellows. Popular across border in United States as	Cooking, eating, cider	Pick45 September 16. Pick55 September 1. PickE early October. Use November–February.

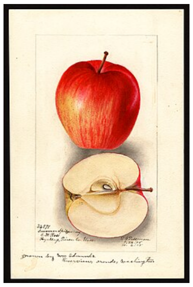
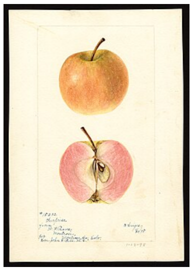
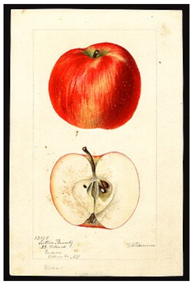
Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
				well. Cold storage 1 °C 120 days.		
Spencer[7][225]		Summerland, British Columbia, Canada	Cross made 1926, selected 1938, introduced 1959	A yellow apple with red flush (50–75%). Width 71 mm (2.8 in), height 68 mm (2.7 in). Stalk is long. Flesh is creamy white, firm, crisp, juicy, sweet. Parentage: McIntosh x Golden Delicious.	Eating	PickE mid- to late October. Use October–January.
Spigold[7]		Geneva, New York, US		A greenish yellow apple with purplish red flush (25–50%). Width 79 mm (3.1 in), height 72 mm (2.8 in). Stalk is long. Flesh is creamy white, juicy, sweet. TRI	Eating	PickE mid-October. Use November–February.
Splendour/Splendor		New Zealand	1948	Descendant of Red Dougherty x Golden Delicious, ancestor of Pacific Rose and Aurora Golden Gala	Eating	
Stanard (a.k.a. Stannard)[10]		New York, US	<1850	Width 88 mm (3.5 in), height 72 mm (2.8 in). Stalk 14 mm (0.55 in). Flesh is yellowish-white, tender, very juicy, acid to subacid. Very good. Superior for cooking.	Eating, Cooking	Use November–February
Star[9]		New York, US ?	<1850	A roundish oblate apple, splashed with crimson. Stalk short. Flesh, white, subacid.Good.	Eating	Use November
Stäringe Karin[81]	Stäringe Karin	Sweden	<1902	Width 77 mm (3.0 in), height 67 mm (2.6 in). Stalk 15 mm (0.59 in). A green apple with red flush. Flesh is juicy, subacid, good.	Eating	Pick late September
Star of Devon[7][14]		Devonshire, England	Introduced 1905	Oblong-shaped yellow apple with red stripes. AM from RHS in 1905. Flesh is white, soft, poor. Width 64 mm (2.5 in), height 48 mm (1.9 in).	Eating	PickE early October. Use October–April.
Stark[27][26]		Possibly Ohio, US	<1867	Width 92 mm (3.6 in), height 84 mm (3.3 in). Stalk 20 mm (0.79 in). Tree is vigorous, hardy, healthy. Flesh is yellow, firm, fine, tender, juicy, mild subacid, fair to good.	Eating, cooking	Use November–April

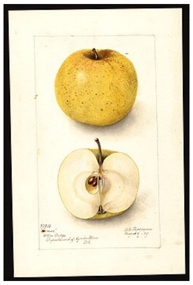
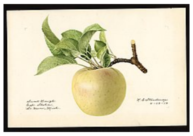
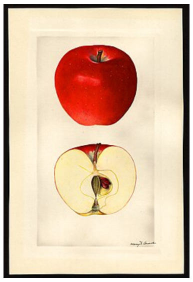
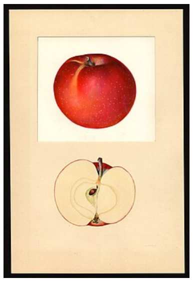
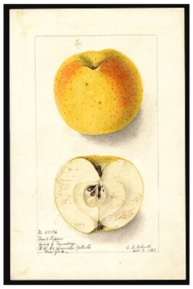
Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
Stark Earliest[11][31][7][8]		Idaho, US	1938. Introduced 1944.	Width 57–63 mm (2.2–2.5 in), height 45–60 mm (1.8–2.4 in). Stalk 18 mm (0.71 in). Does nicely in fruit salads. Red striping on light background. Cold storage 4 °C 20 days.	Eating	PickE early August. Use August–September.
Starkey[27]		Maine, US	<1875	Stalk is medium-length. Flesh is white, juicy, crisp, subacid, very good.	Eating	Use October–January
Starr[9]		New Jersey, US	<1870	Flesh is whitish, subacid. Good. Stalk is slender.	Cooking	Use July–September
Starking[11] (a.k.a. Starking Delicious, Double Red Delicious) (ru. Prevoshodnoe dvoinoe)[32][17]		Monroeville, New Jersey, USA	1921. Introduced 1924	A red mutation of Delicious. Width 60–80 mm (2.4–3.1 in), height 60–80 mm (2.4–3.1 in). Flesh is juicy, sweet. VitC 13. Density 0.82	Eating	Use December–March
Starkspur Golden Delicious[88]		Yakima, Washington, US	Discovered 1959, introduced 1961	Mutation of Golden Delicious	Eating	
Stayman[26][27][127][8]		US	1866	Dullish red skin often covered with a light russet. Width 78 mm (3.1 in), height 76 mm (3.0 in). Tart, wine-like flavour. Flesh is yellow, firm, coarse, tender, juicy, mild subacid, aromatic, good to very good. Stores well. Particularly known for tangy cider. Cold storage 1 °C 150 days. DBH 166–175.	Cider, cooking, eating	Pick45 October 7. Pick55 September 25. Use January–May. DBH 167.
Staymanred[11]		Virginia, US	Discovered 1926. Introduced 1929	A red apple. Mutation of Stayman Winesap.		
Stenkyrke[25]		Sweden	c. 1750	A yellow conical apple. Width 75 mm (3.0 in), height 60 mm (2.4 in). Flesh is juicy, subacid, very good.	Eating	Use November–January
Sterappel (see Reinette Rouge Etoilee)						

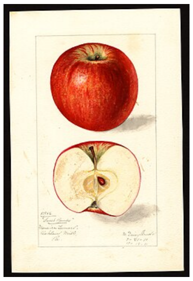
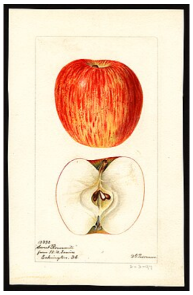
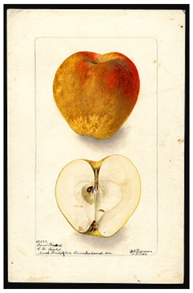
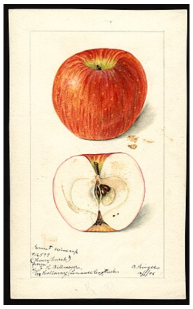
Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
Stina Lohmann[32]		Kellinghusen, Holstein, Germany	c. 1800	A yellow apple striped with red. Width 65–80 mm (2.6–3.1 in), height 50–65 mm (2.0–2.6 in). C 17. Flesh is yellow-white, crisp, juicy, subacid. C 17.	Eating, cooking	Use January–May
Stirling[11]		British Columbia, Canada.	Introduced 1936	P Yellow Newtown x unknown. Flesh is crisp, juicy. Short storage life.	Eating	
Stirling Castle[7][14][12][31][13]		Stirlingshire, Scotland	<1831	Width 67–76 mm (2.6–3.0 in), height 54–60 mm (2.1–2.4 in). Stalk 18 mm (0.71 in). Cells wide open obovate, abaxile. Medium size, round, flattish, even apple. Flesh is white, juicy, acid very soft. Old trees canker badly.	Cooking	PickE mid-September. Use September–December.
Stoke Edith Pippin[12]		Herefordshire, England	1872	An excellent dessert apple. Flesh is yellow firm, crisp, brisk and juicy, sweet, and with a perfumed flavour. Width 50 mm (2.0 in), height 50 mm (2.0 in).	Eating	Use November–February
Stolovača[19]		Serbia	<1900	A green apple. Width 65–75 mm (2.6–3.0 in), height 45–55 mm (1.8–2.2 in). Weight 155–185 g (5.5–6.5 oz). Stalk is short. Flesh is white, subacid.	Eating, cooking	Pick late September–early October
Stonetosh[53]		Canada	Introduced 1922	P Stone x McIntosh. Fleshbis soft, juicy, sweet, white. Triploid.	Eating	Pick early October. Use October–February.
Strand Winesap see Red Winesap						
Streifling Herbst		Netherlands or Western Europe		Sour-sweet flavor. Popular in Eastern Europe	Eating, juice, jam, compote, drying	
Striped Beefing[12][28][7][13]		Norfolk, England	Found 1794, introduced 1847.	One of the best culinary apples; for baking it is unrivalled. Width 90 mm (3.5 in), height 72 mm (2.8 in). Stalk 10 mm (0.39 in). Cells obovate, axile or abaxile.	Baking	PickE early October. Use November–February.
Strode's Birmingham (a.k.a. Strode's)[9]		Pennsylvania, US	<1875	A small yellow apple. Flesh is yellow, juicy, subacid. Good to very good. Tree vigorous.	Eating	Use September.

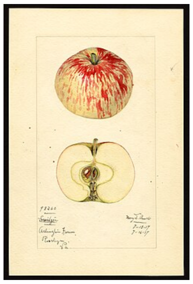
Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
Sturmer Pippin[7][31][40][12][13][34]		Sturmer, Haverhill, Suffolk, England	<1831	A bright greenish-yellow apple with a reddish-brown blush, often on one face only. Width 69 mm (2.7 in), height 62 mm (2.4 in). Stalk 12–25 mm (0.47–0.98 in). Cells obovate, axile, closed. Flesh white, crisp, juicy, subacid, aromatic. One of the best English keeping apples, with proper storage Sturmer Pippin lasts 4 to 5 months. Flavour is sprightly, more sharp than sweet when first picked, but improves dramatically in storage, becoming sweeter and richer, while maintaining its crisp texture. This keeping ability made it ideal for long journeys, as such, it was brought to Australia where it is still widely grown. Parent of Granny Smith.	Eating	Pick mid-October. Use January–April.
Sugar Loaf Pippin[33][13]				A green conical apple. Width 76 mm (3.0 in), height 85 mm (3.3 in). Stalk 12 mm (0.47 in). Cells elliptical, abaxile.		Pick early August.
Suislepper[24]		Estonia	<1870	Flesh soft and aromatic. Width 70 mm (2.8 in), height 70 mm (2.8 in). VitC 22.	Eating	Pick September. Use September.
Šumatovka (a.k.a. Popadija)[19]		Serbia	<1900	A yellow apple with red flush. Width 67 mm (2.6 in), height 57 mm (2.2 in). Weight 117 g (4.1 oz). Stalk 23 mm (0.91 in). Flesh white, firm, crisp, sweet, subacid. Tree extremely vigorous.	Eating, cooking	Pick October. Use November–January.
Summer Bellflower[27]		New York, US	<1848	Flesh tender, subacid, good. P Esopus Spitzenburg x unknown.	Eating	
Summerfree		Italy	1998	Resistant to scab. Spreading habit with moderate vigour, fruit is large, average weight of 175 g (6.2 oz), skin is smooth, ripens 1–2 days before Gala, good storage ability.	Eating	
Summer Golden Pippin[12][13]		England	<1800	A small apple, ripe in the end of August. Richer flavour than Yellow Ingestrie. Width 51 mm (2.0 in), height 54 mm (2.1 in). Cells obovate, axile, closed. Flesh yellowish, firm, very juicy, vinous and sugary flavour. The tree is a small grower. It is an early and abundant bearer.	Eating	PickE late august. Use within two weeks.
Summer Pearmain see Autumn Pearmain.						

Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
Summer Pearmain American (a.k.a. Early Summer Pearmain, American Summer Pearmain, Early Summer Pearmain)[57][71][58]		US	<1817	Greenish yellow with red overcolour. Width 75 mm (3.0 in), height 68 mm (2.7 in). Stalk 23 mm (0.91 in). Flesh yellowish, juicy, aromatic, mild, subacid.	Eating	Use August–September.
Summer Pippin[9]		Unknown origin, US, probably New York.	<1800	Flesh white, tender, moderately juicy, subacid. Width 78 mm (3.1 in), height 70 mm (2.8 in). Stalk variable. Cavity deep.	Cooking	Pick mid August. Use August–September.
Summer Pound Royal (a.k.a. Pound Royale, Orange)[9]		Unknown origin, US	<1800	Flesh white, fine-grained tender, juicy, subacid. Width 85 mm (3.3 in), height 71 mm (2.8 in). Stalk 20 mm (0.79 in). Tree is a strong grower. Once a profitable market variety.	Eating	Use August–September.
Summer Queen[10][58]		US	<1806	Width 68 mm (2.7 in), height 60 mm (2.4 in). Stalk 33 mm (1.3 in). Cavity deep. Flesh yellow, acid, spicy, aromatic.	Cooking	Use July–August.
Summer Rambo (see Rambour Franc)						
Summerred[7][25][4][8]		British Columbia, Canada	1964, introduced 1974.	Red apple. Width 67 mm (2.6 in), height 67 mm (2.6 in). P (McIntosh x Golden Delicious) x unknown. Flesh is yellow to white, soft, juicy, subacid. Cold storage 1 °C 60 days.	Eating	Pick early September, PickG late August–early September. Use September–October.
Summer Rose[10][58]		New Jersey	<1806	A small apple. One of the best early apples. Flesh white, juicy, subacid.	Cooking, eating	Use June–August.
Summerset[84]		Ohio, US	2001, patented 2018	Parentage Honeycrisp x Fuji. Flesh crisp, firm, juicy. Susceptible to scab and powdery mildew.		

Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
Summer Spitzenburg[27]		New York, US	<1872	Flesh is juicy, aromatic, good to very good. Biennial.	Eating	Pick August. Use August–September.
Suncrisp[197][226]		N.J. US	Selected 1971, introduced 1992	Width 79 mm, height 73 mm. Parentage Golden Delicious x (Cortland x Cox Orange Pippin). Overcolor 28%. Flesh cream-colored, firm, crisp, juicy, subacid, aromatic.	Eating	Pick 11 days after Golden Delicious.
Sundance[227]		US	Cross made 1964, selected 1972, introduced 2004.	A greenish-yellow apple. Width 77 mm (3.0 in), height 68 mm (2.7 in). Stalk 18 mm (0.71 in). P Golden Delicious x (Winter Banana x PRI 2–19). SS 12.4%, TA 0.44%.	Eating, juice	Pick 10–17 October. Use November–April.
Sunrise[197][226]		Summerland B.C. Canada	Introduced 1991	Width 75 mm, height 67 mm. A late summer apple. Flesh firm, crisp, juicy, sweet.	PickE late August. Use August - September.	
Sunset[31][7] AGM[228][8]		England	Raised 1918, named 1933	Easy to grow. Width 61–63 mm (2.4–2.5 in), height 51–54 mm (2.0–2.1 in). Stalk 15–22 mm (0.59–0.87 in). Has very similar flavour to Cox's Orange Pippin. Does not so well in heat. Cold storage 3 °C 150 days.	Eating	Pick late September. Use October–December.
Suntan[31][7] [229][43]		Kent, England	Raised 1955, introduced 1974	Fruits ripen orange-red, Flesh sharp and aromatic. Width 70 mm (2.8 in), height 54–56 mm (2.1–2.2 in). Stalk 15–20 mm (0.59–0.79 in). Tree vigorous. TRI	Eating	Pick mid-October. Use November–January.
Superior[11]		Michigan, US	Introduced 1930	P Duchess x Wealthy.	Eating	Use–December.
Surprise[9]		Possibly the US		A small apple. Flesh stained with red.	Eating	Use November–January.
Sutton Beauty[9]		Sutton, Massachusetts	c. 1757	Flesh is whitish, crisp, tender, juicy, subacid.	Eating	Use November–February.

Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
Swaar (a.k.a. Hardwick)[9][27][26][6][34]		New York, US	<1804	Width 78 mm (3.1 in), height 61 mm (2.4 in). Stalk 19–26 mm (0.75–1.02 in). Flesh is yellowish, tender, aromatic, spicy, very good to best. Once one of the finest flavored apples in America. The trees bear fair crops.	Eating	PickE early October. Use October–March.
SweeTango (a.k.a. Minneiska)[125]		Minnesota, US	Selected 1987. Introduced 2009.	A yellow to green apple with red overcolor (70–95%). Width 70–80 mm (2.8–3.1 in). Flesh is creamy white, crisp, juicy. subacid. Viewed as a successor to the Honeycrisp by many growers.	Eating	Pick 3–10 days before Gala.
Sweet Bough (a.k.a. Early Bough, Large Yellow Bough)[57][26][58]		US	<1806	One of the finest summer apples, greenish-yellow. Flesh is white, juicy, slightly aromatic, good to very good. AC s.	Eating	Use August–September.
Sweet Delicious[11]		Geneva, New York, US	Introduced 1922	P Deacon Jones x Delicious. DBH 156.	Eating, baking	Pick50 October 3. PickE early October. Use November–January.
Sweet McIntosh[11]		Geneva, New York, US	Introduced 1922	P Lawver x McIntosh.	Eating, baking	
Sweet Pippin[9]		US	<1830	Stalk short. Flesh is firm, moderately juicy, sweet. Good. Tree productive.	Eating	Use November–December
Sweet Pippin (see Moore Sweet)						
Sweet Pippin (see Hog Island Sweet)						

Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
Sweet Rambo[9]		Pennsylvania, US ?	Flesh whitish, juicy. Good to very good. Tree vigorous, not an early bearer.	Eating	Use October–December.	
Sweet Romanite[10][9]		US	<1850	Width 74 mm (2.9 in), height 61 mm (2.4 in). Stalk 15 mm (0.59 in). Flesh is yellow, juicy, very sweet. Good to very good. Tree hardy, moderate bearer.	Baking, cider, eating	Use December–April.
Sweet Russet[10][9]		US	<1850	Width 74 mm (2.9 in), height 62 mm (2.4 in). Stalk slender, 11 mm (0.43 in). Flesh is yellow, tender, juicy, sweet. Tree moderately vigorous.	Baking	Use August.
Sweet Russet (see Pumpkin Russet)						
Sweet Russet (see Cheeseboro)						
Sweet Sixteen[153][43]		Minnesota, US	Cross made 1937, selected 1950, introduced 1973.	Large fruit, some russeting near top. Diameter 69–89 mm (2.7–3.5 in). Moderately acidic taste. P (Malinda x unknown) x Northern Spy. Tree is moderately vigorous. DBH 125–135.	Eating	Pick45 October 14.
Sweet Winesap (a.k.a. Hendrick Sweet)[26]		US	<1854	A medium to large sized apple. Flesh, white, firm, fine, crisp, tender, juicy, sweet. Good to very good.	Eating	Use November - March.
Sweet Zinger[84]		Ohio, US	2001	Parentage Goldrush x Sweet 16. Resistant to fire blight and scab.	Eating	Pick early October in northeast Ohio.
Swiss Gourmet see Arlet						

Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
Switzer[27]		Russia	<1870	Flesh is white, juicy, subacid, good. Biennial.	Cooking, eating	Pick August. Use September–October.
Syke House Russet(fr. Syke-House)[14][13][34]		Yorkshire, England[12]	1780	Width 65 mm, height 52 mm. Stalk 12 mm. Cells small, obovate, axile. Flesh yellowish, firm, crisp, juicy, subacid. One of the most excellent dessert apples. The tree is a free grower and an excellent bearer.	Eating	Use October–February

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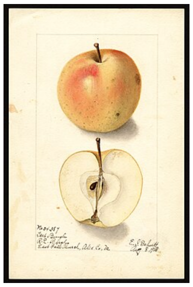
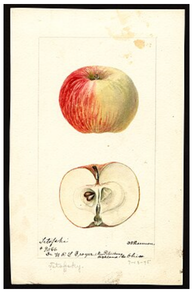
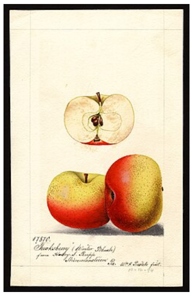
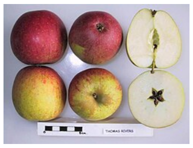
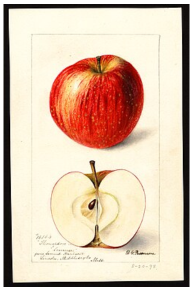
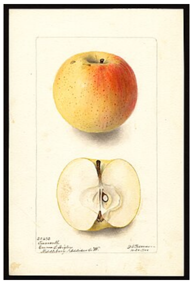
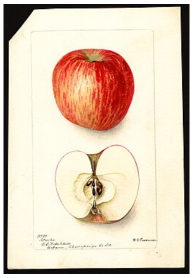
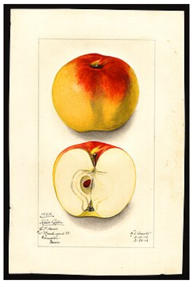
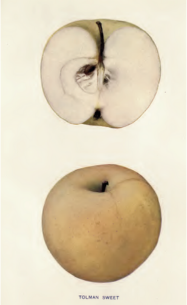
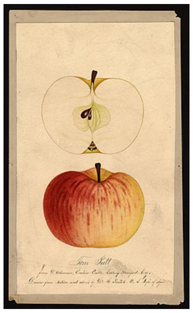
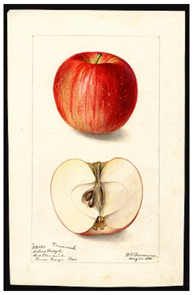
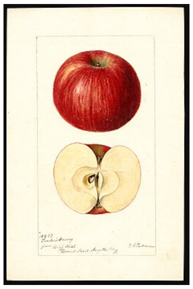
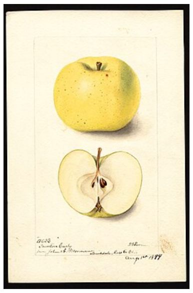
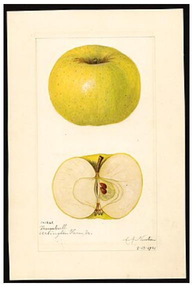
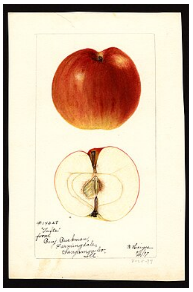
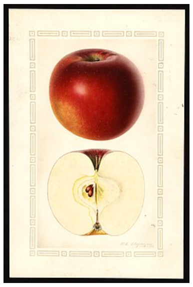
Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
Talman's Sweet (see Tolman Sweet)						
Talvikaneli (see Vinterkanel)						
Talvikki[38]		Finland	2003	A large green apple with red flush. P Lobo x Yläkautto.	Cooking, eating	Pick mid-October.
Tamplin (a.k.a. Cissy)[14]		Monmouthshire, Wales	<1800	Crimson red with dark broken stripes. AM from RHS in 1902. Flesh is yellowish, poor.	Eating	PickE early September. Use September.
Taunton Cross[6]		Bristol, England	1919	Parentage Wealthy x ? Flesh white, soft, subacid. Tree vigorous.	Eating	PickE mid September. Use October - November.
Teser		United States	1944	Resistant to scab.	Eating	
Tart Bough (a.k.a. Sour Bough)[9]		US	<1830	Flesh is white, tender, juicy, subacid.		Use August.
Tart Bough (see Early Harvest)						
Tart Bough (see Champlain)						
Telamon (a.k.a. Waltz)[43]		Kent, England	Raised 1976. Introduced 1989	Flesh: sweet, crisp, juicy. Parentage McIntosh Wijcik x Golden Delicious.	Eating	PickE early October
Telstar[7]		New Zealand	1934	P Golden Delicious x Kidds Orange Red. Width 69 mm (2.7 in), height 56 mm (2.2 in). Stalk is long. Flesh is white, crisp, juicy, sweet.	Eating	Pick mid-October. Use November–December.
Tetofski[10][26]		Russia	<1831	A small apple. Flesh is yellowish-white, firm, coarse, tender, aromatic juicy, subacid, fair to good.	Cooking	Use June–July
Tewkesbury (a.k.a. Tewkesbury Winter Blush)[9]		New Jersey, US	<1850	Width 60 mm (2.4 in), height 45 mm (1.8 in). Stalk 11 mm (0.43 in). Flesh is yellow, subacid.	Eating	Use January–July.

Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
Thomas Rivers (a.k.a. River's Codlin)[14][53]		Hertfordshire, England	<1892	Round, conical, pale yellow with slight brownish flush, flesh crisp, yellowish, acid cooks extremely well. P Mother x Dumelow. First Class Certificate from RHS in 1892. Width and height 64 mm (2.5 in). Raised by Rivers Nursery.	Cooking	PickE early–mid-September. Use September–October.
Thompson[27]		Iowa, US	<1892	Flesh is white, crisp, tender, juicy, subacid, fair to good. Stalk is medium-length.	Eating	Use October–December.
Thorle Pippin (see Whorle Pippin)						
Tiganka (a.k.a. Tiganka Alaia)[19]		Moldova	<1900	A red apple. Width 73–82 mm (2.9–3.2 in), height 70–75 mm (2.8–3.0 in). Weight 80–115 g (2.8–4.1 oz). Stalk short. Flesh is juicy, subacid.	Cooking, eating	Pick mid-September. Use October–November.
Tiganka Grie[19]		Moldova	<1900	A green apple with red flush. Width 70–85 mm (2.8–3.3 in), height 70–85 mm (2.8–3.3 in), weight 85–125 g (3.0–4.4 oz). Stalk medium to long. Flesh is juicy, subacid.	Cooking, eating	
Tinmoth[27]		Vermont, US	>1857	Flesh is tender, juicy, subacid, peculiar flavor, good. Tree is very productive.	Eating	Use October–December.
Titovka (a.k.a. Titus Apple)[27][26]		Russia	<1870	Flesh is white, juicy, subacid, good to very good. Tree is vigorous.	Cooking	Use August–September.
Titus Pippin[9]		Long Island, US	<1870	Flesh is whitish yellow, juicy, tender, subacid. Good. Tree is productive.	Eating	Use December–February.
Tobias[38]		Finland	Introduced 2003	A red conical apple. P Lobo x Huvitus.	Cooking, eating	Pick early October.

Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
Tolman Sweet (a.k.a. Talman's Sweet)[10][26][27]		US	1822	Very sweet apple. Width 79 mm (3.1 in), height 67 mm (2.6 in). Stalk 27 mm (1.1 in). Once used to make dried fruit for winter. Flesh white, firm, dry, sweet, good to very good.	Cider, cooking	Use October–March.
Tom Putt[31][7][13]		Trent, Dorset, England	<1800	Small to medium, flat and irregularly shaped apple. Green, usually covered entirely with a bright red blush. Width 65–78 mm (2.6–3.1 in), height 55–63 mm (2.2–2.5 in). Cells ovate, axile, open. Crisp, sharp flavour. An excellent cooker and ideal single-variety cider apple. Softens during storage. Tree is vigorous and precocious. Scab-resistant. Seedling found by a Rev. Tom Putt of Trent, Somerset, England in the late 1700s. Triploid.	Cider, cooking	PickE early September. Use September–November.
Tompkins King (or King)[27][26]		United States	Possibly 1804	Extremely large apple, and of excellent quality both as a dessert fruit and for cooking. The fruit shape is uniform and the skin mostly red with some yellow stripes. The flesh is yellowish and crisp. The fruit does not keep as well as some other apple cultivars.	Eating	
Topaz[21]		Czech Republic	1990	Parentage: Rubin × Vanda, scab-resistant, sharp flavour.	Cider, cooking, eating	Pick one week after Golden Delicious.
Tower of Glammis(fr. Tour de Glammis)[12][31][13][34]		Angus, Scotland.	<1800	A first rate culinary apple, once very popular in Lanarkshire. Greenish in colour, with some russeting near the stalk considered normal.[230] Width 73 mm (2.9 in), height 70 mm (2.8 in). Stalk 12–15 mm (0.47–0.59 in). Cells roundish obovate, abaxile. Triploid.	Cooking.	Pick late October. Use November–February.
Townsend[9]		Pennsylvania, US	<1785	Stalk is long. Flesh is white, tender, subacid, good to very good. Tree is healthy, vigorous. Good to very good.	Eating	Pick late August.
Traders Fancy[10]		Pennsylvania, US	<1840	Flesh is white, crisp, tender, juicy, subacid, good to very good. Tree is vigorous.	Cooking	Use January–May.
Trajan[53][231]		Kent, England	Introduced 1989	Parentage Wijcik McIntosh x Golden Delicious. Dark red. Flesh is crisp,	Eating	Use September–October.

Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
				juicy, sweet. Pick September. Biennial bearing.		
Trenton Early[10][9]		New Jersey, USA	Introduced 1852	Flesh is white, tender, juicy, subacid. Tree moderately vigorous, quite productive.	Cooking, eating	Use August–September.
Trogsta[25][29]		Sweden	<1900	Width 59–71 mm (2.3–2.8 in), height 50–59 mm (2.0–2.3 in). Stalk 9 mm (0.35 in). Flesh is juicy, good.	Eating	Pick September.
Tropical Beauty[18]		South Africa	c. 1930	P unknown. Flesh is soft, poor.	Eating	PickE early October. Use November–January.
Tropic Sweet[18]		Florida	Introduced 1996	P polycross from Jerseymac x Anna selections. Width 70 mm (2.8 in). One of a handful of apple varieties that will grow in Florida; will not do well in cold weather at all.	Eating	
Trumbull Sweet (a.k.a. Fenton Sweet)[10]		Ohio, US	<1850	Flesh is white, juicy, sweet. Tree is vigorous, productive, early bearer.	Baking	Use September–October
Tsáriskij schip[38]		Estonia	<1880	Medium size conical. Yellow with red stripes.	Cooking, eating	Pick September. Use September.
Tsugaru[43]		Aomori, Japan	1930	A large apple. Parentage Golden Delicious × Jonathan Flesh firm, tender, mild, sweet, juicy, subacid.	Eating	Pick 3 week before Delicious
Tufts[27]		Wisconsin, US	1855	Flesh is crisp, mild subacid, fair to good. Stalk is long.	Eating	Use October–December.
Tulpachoken see Fallawater						
Tumanga (a.k.a. Auralia)[5][4]		Germany	1930	A green apple with red flush. Width 66–80 mm (2.6–3.1 in), height 52 mm (2.0 in), weight 110–195 g (3.9–6.9 oz). Density 0.82	Eating	PickE late September. PickG mid–late October. Pickg September 23–October 15. Use November–February.

Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
Turley[11]		Indiana, US	Introduced 1922.	P Winesap x unknown. Tree bears annually, very productive. DBH 162.	Cooking	Pick50 October 17.
Twenty Ounce[10][57][26][27]		New York	<1844	Huge: apple weighs nearly 500 g (1.1 lb). Green overlaid with broad red striping. Stalk is short, thick. Flesh is whitish-yellow, tender, juicy, subacid, good. Excellent cooker. Nice juice qualities.	Cider, cooking, eating	Use September–October. PickE early October.
Tydeman's Early Worcester[7][31]		England	Raised 1929, introduced 1945	Parentage: McIntosh × Worcester Pearmain. Crimson over yellow background colour. Flesh is white, juicy, sweet with strong aroma. Width 60–69 mm (2.4–2.7 in), height 54–60 mm (2.1–2.4 in). Stalk 17–20 mm (0.67–0.79 in).	Eating	Pick50 August 22. PickE mid-August. Use August–mid-September.
Tydeman's Late Orange[7][31][232]		England	Raised 1930, introduced 1949 or 1945	Parentage: Laxton Superb x Cox Orange Pippin. Good storage qualities, but loses fragrance with age. Width 58–65 mm (2.3–2.6 in), height 55–60 mm (2.2–2.4 in). Stalk 15–25 mm (0.59–0.98 in). Sometimes cultivated in California; one of a handful of British apples that will thrive in the state.	Eating	PickE mid-October. Use December–April.
Tydeman's Michaelmas Red see Michaelmas Red.						
Tyler's Kernel[14][13]		Herefordshire, England	<1883	A pale yellow apple. Width 64 mm (2.5 in), height 76 mm (3.0 in). Cells obovate, axile open or abaxile. FCC from RHS in 1883. Rather subject to canker.	Cooking	PickE mid-October. Use November–January.

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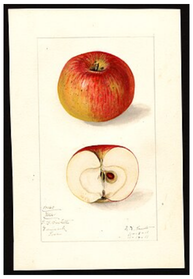
Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
Undine[4][8]		Germany	1961	Green with some orange overcolour. Width 77–80 mm (3.0–3.1 in), height 68 mm (2.7 in). Weight 180–230 g (6.3–8.1 oz). Stalk 20–30 mm (0.79–1.18 in). P Jonathan x unknown. Cold storage 2 °C 180 days.	Eating	PickE mid-October. PickG late October. Use November–February.
Upton Pyne[7]		Devon, England	Introduced 1910	A yellow apple with little or no flush. Width 82 mm (3.2 in), height 77 mm (3.0 in). Flesh is creamy white, firm, juicy, fair.	Cooking, eating	PickE late September. Use December–March.
Utter[27]		Wisconsin, US	1855	Flesh is crisp, tender, juicy, subacid, good. Tree is a regular grower, healthy, productive.	Eating	Use October–December.
Uttwiler Spätlauber		Switzerland	1750		Eating	

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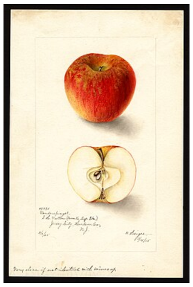
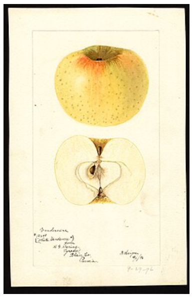
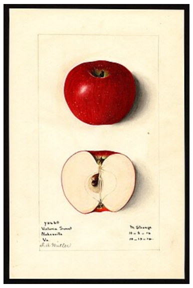
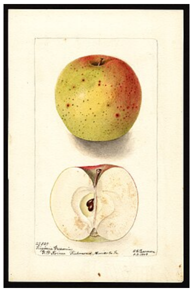
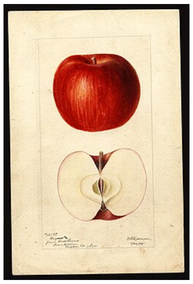
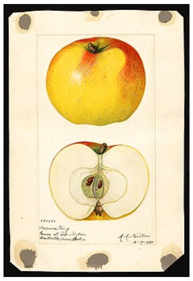
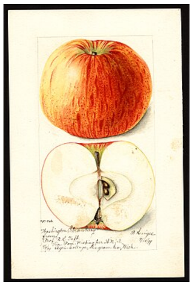
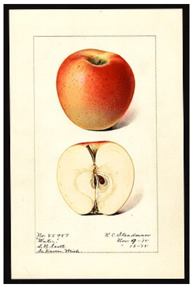
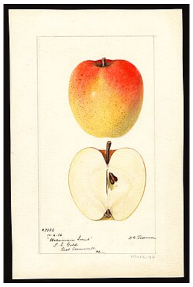
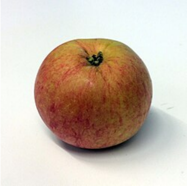
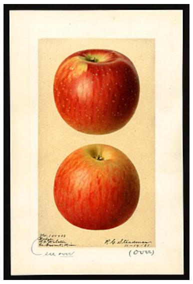
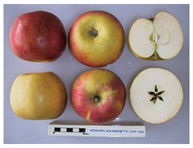
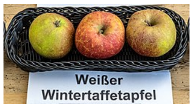
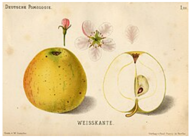
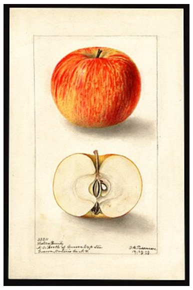
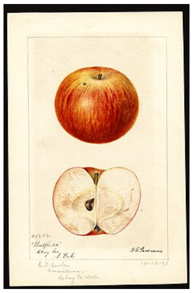
Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
Valinhense[18]		Brazil		P unknown. Very firm tart apple.	Cooking	
Valmore[11]		California, US	Introduced 1934	P unknown.	Cooking	
Vance Delicious[11]		Virginia, US	Discovered 1930. Introduced 1935.	Mutation of Delicious.	Eating	
Vanderspiegel[9]		Bennington, Vermont, US	<1875	Flesh is yellow, crisp, juicy, subacid. Tree is productive.	Eating	Use December–February.
Vandervere (a.k.a. Large Vandervere, Vandervere Pippin, Yellow Vandervere)[10]		US	<1806	Flesh is yellow, firm, juicy, acid. Tree is vigorous, productive, bearing annually.	Cooking	Use December.
Venus Pippin[14]		Devonshire, England	c. 1800	A pale yellow-green apple. AM from RHS in 1899. Flesh is tender, pale yellow, juicy.	Cooking, eating	PickE early August. Use September–October.
Verorja[19]		Albania		A greenish yellow apple with red stripes. Width 50–60 mm (2.0–2.4 in), height 50–60 mm (2.0–2.4 in). Weight 100–120 g (3.5–4.2 oz). Flesh is crisp, juicy, subacid.	Eating	Pick late July–early August.
Vicking[53]		South Daktota, US	Introduced 1925	Flesh is brisk, soft, juicy.	Eating	Pick late August. Use August–September.
Victoria Sweet[26]		Possibly New York, US	c. 1840	A red apple. Tree is vigorous. Flesh is yellow, firm, tender, juicy, sweet, good to very good.	Eating, cooking, baking	Use October–January.
Victory 1[11]		Minnesota, US	Introduced 1943	Flesh is white, juicy, aromatic.	Eating	Use October 15–March 15.
Victory 2 (see George Carpenter)						
Vidovdanka[19]		Serbia	<1900	A green apple with red flush covering 85%. Width 62 mm (2.4 in), height 62–74 mm (2.4–2.9 in). Weight 130 g (4.6 oz). Flesh is juicy, acid.	Eating	Pick August.

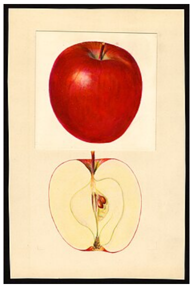
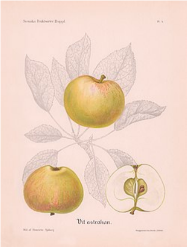
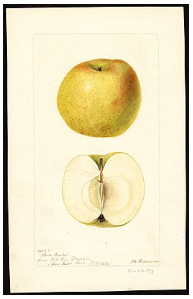
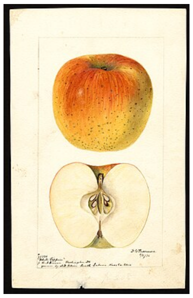
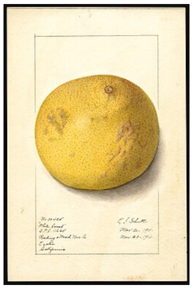
Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
Vinterkanel (a.k.a. Talvikaneli)[38]		Finland	Introduced 2003	A red apple. P Lobo x Rödkanel.	Cooking, eating	Pick early October.
Violette[12]		France	1628	A culinary apple of second-rate quality.	Cooking	PickE mid-September. Use October–March
Virginia Greening[10]		Virginia	<1835	Width 88 mm (3.5 in), height 65 mm (2.6 in). Flesh is white, subacid.	Cooking	Use January–April.
Virginischer Rosenapfel (cs. Letni panenske ruzové, Virginské ruźové, de. Virginischer Rosenapfel, fr. Rose de Virginie, pl. Rozanka wirgioniska sv. Vitgylling, Virginskt Rosenäpple)[24][25][28][17]		Europe	<1800	Width 69 mm (2.7 in), height 60 mm (2.4 in). Stalk 15 mm (0.59 in). Flesh is sweet, subacid, fair to good.	Cooking	PickE late August. Use early September.
Vista Bella[190][4]		New Brunswick, New Jersey, US	Cross made 1956, selected 1962, introduced 1974.	A yellow-green apple with red flush. Width 70 mm (2.8 in), height 60 mm (2.4 in). Weight 100 g (3.5 oz). Stalk 20–25 mm (0.79–0.98 in). Flesh is creamy white, aromatic, crisp. P ((Melba x Sonora) x ((Williams x Starr) x USDA34)) x Julyred.	Eating	Ripens with Melba. PickE early August. PickG late August–mid-September
Vitgylling see Virginisher Rosenapfel						
Von Zuccalmaglios Rennete(cs. Zukalmagliova reneta)[4][17][8]		Germany	1878	Width 65 mm (2.6 in), height 61 mm (2.4 in), weight 115 g (4.1 oz). Flesh is crisp, juicy, aromatic, subacid to sweet. Biennial. Cold storage 0 °C 180 days. VitC 14. Density 0.78	Eating, cooking	PickE mid-October. Use November–March.
Vuokko[38]		Finland	Introduced 1999	A green apple. P Melba x Huvitus. Flesh is juicy, sweet, subacid.	Cooking, eating	Pick late August–early September.
Vusanka[19]		Montenegro	<1900	A greenish yellow apple with red flush. Width 72 mm (2.8 in), height 63 mm (2.5 in). Weight 132 g (4.7 oz). Stalk medium to long. Flesh is juicy, sweet.	Eating, cider	Pick early October. Use November–April.

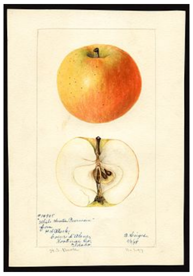
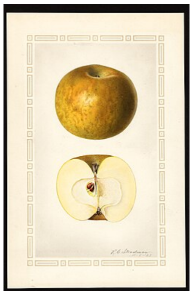
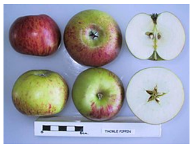
W

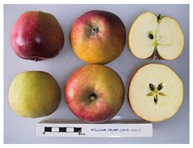
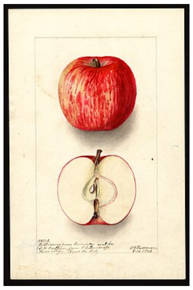
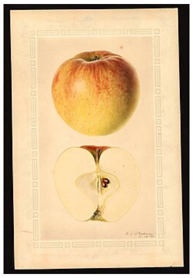
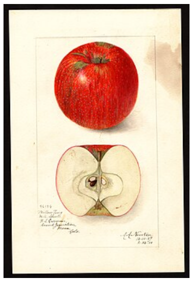
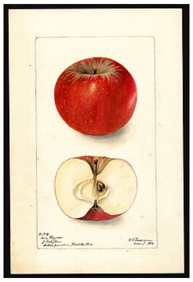
Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
Wadhurst Pippin[14][12][13]		Sussex, England	<1850	A culinary apple of excellent quality. Cells ovate, axile, slit.	Cooking, eating	PickE early October. Use October to February.
Wagener(cs. Wagenerovo)[10][7][9][31][27][26][28]		New York, US	1791	Antique American variety, known since Colonial times. Tree is hardy, early bearer, scab-resistant. Green with red flush. Flesh is yellowish, tender, subacid and vinous, very good to best. Width 70–88 mm (2.8–3.5 in), height 51–63 mm (2.0–2.5 in), stalk 13–26 mm (0.51–1.02 in). Keeps very well. Very versatile in kitchen; not only does it cook well, but makes a good single-variety cider. Wagener is a parent of Idared, to which it imparts its keeping and cooking qualities.	Cider, cooking, eating	PickE early October. Use November–February.
Wanstall[12][13]		Kent, England	raised early 1800s	A dessert apple of the first quality, equal in flavour to the Ribston Pippin and will keep until May. Cells obovate, axile. Flesh is yellow, firm crisp, juicy, rich, sugary, and highly flavoured.	Eating	
Warder[11]		Ohio, US	Introduced 1937	P Rome Beauty x unknown.	Eating	Pick October 1 in Ohio.
Warner's King[7][28] AGM[233][31][13][28]		Kent, England	c. 1700	Oblong and light green. Very tart. Width 90–95 mm (3.5–3.7 in), height 62–76 mm (2.4–3.0 in). Stalk 15–20 mm (0.59–0.79 in). Cells roundish ovate, abaxile. Should be cooked before eating; not suitable as an uncooked eating apple. Triploid.	Cooking	PickE late September. Use November–February.
Washington Strawberry[7][9]		New York, US	<1849	Width 88 mm (3.5 in), height 75 mm (3.0 in). Stalk 16 mm (0.63 in). Flesh is yellow, crisp, tender, juicy, brisk subacid.	Eating	PickE mid-September. Use September–October.
Washu 1984		Japan	c. 1920	Conical with light green skin and dark freckles, with a firm, white, bruise-resistant flesh and a sweet, low-acid flavor with tropical undertones.	Eating	
Water[9]		Pennsylvania, US	<1850	Width 70 mm (2.8 in), height 70 mm (2.8 in). Stalk 16 mm (0.63 in). Flesh is white, tender, juicy, subacid.	Eating	Use October–November.

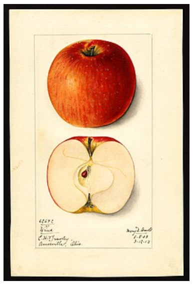
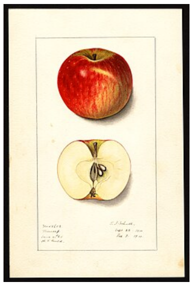
Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
Waterman Sweet[9]		US	<1875	Yellow with red flush. Flesh is yellow, juicy, sweet.	Eating	Use December–March.
Wealthy(ru. Plodorodnoe.)[7][31][26][32][16][17]		Excelsior, Minnesota, US	<1860	Pretty reddish pink coat. Flesh is white, fine, crisp, tender, very juicy, subacid, aromatic, good to very good. Believed at one time Minnesota was too cold to grow apples until "Wealthy" was cultivated. Now a parent to many apples for resistance to temperatures below freezing. Still available in upper Midwest. Width 67–75 mm (2.6–3.0 in), height 53–61 mm (2.1–2.4 in). Stalk 10–22 mm (0.39–0.87 in). Parentage Jonathan x Ducess of Oldenburg. VitC 14. DBH 116.	Eating	Pick50 September 1. PickE mid-September. Use September–December.
Webster[11]		Geneva, New York, US	1921, Introduced 1938	P (Ben Davis x Jonathan) x (Ben Davis x Jonathan). A large red apple. Triploid.	Cooking	PickE early October. Use October–December.
Wedge[11]		Minnesota, US	1912, Introduced 1922	P Ben Davis x unknown. A large apple.		Use October–November.
Weidner's Goldreinette(fr. Reinette Weidner)[34][6]		Germany	1844	Width 82–91 mm, height 75 mm. Stalk 13 mm. Flesh, yellowish, fine-grained, tender, crisp, juicy, aromatic, subacid.	Eating	PickE mid-October. Use January–March
Weisser Rosmarinapfel see White Romarin						
Weisser Taffetapfel (a.k.a. Weisser Winter taffetapfel, fr. Taffetas Blanc, ru. Taftianoe beloe zimnee)[28][170][17]		?	<1820	A yellow apple with red overcolor. Width 63–67 mm, height 47–54 mm. Stalk 17 mm. Flesh white, juicy, subacid.	Eating, Cooking	Pick October. Use November - April.

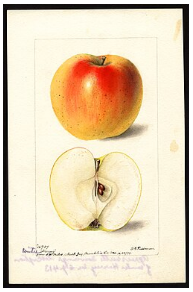
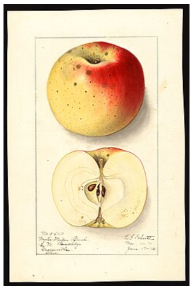
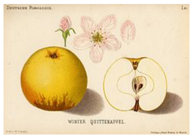
Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
Weisskante[28]		Germany	<1850	Width 66 mm (2.6 in), height 66 mm (2.6 in). Stalk 16 mm (0.63 in).	Cooking, eating	Use November–March.
Well apple (see Domine)						
Well apple (see Titus Pippin)						
Wellspur[8][6]			Discovered 1952, introduced 1958.	A sport of Starking. Cold storage 0.5 °C 120 days.	Eating	
Welschisner[15]		Austria	1659	A greenish-yellow apple with red flush. Width 75 mm (3.0 in), height 62 mm (2.4 in). Stalk is short. Flesh is whitish yellow, aromatic, subacid. Quality is good for eating.	Eating	Pick mid-October. Use January–May.
Werder Golden Reinette[14]		Potsdam, Germany	<1904	Golden yellow striped with crimson. Width 63 mm (2.5 in), height 57 mm (2.2 in). Tree is vigorous. Flesh is firm, yellowish, sweet, good. Am from RHS in 1904.	Eating	
Western Beauty(a.k.a. Musgroves Cooper, Big Rambo, Ohio Beauty)[10][234]		US	<1850	Width 89 mm (3.5 in), height 74 mm (2.9 in). Stalk 20 mm (0.79 in). Flesh is light yellow, tender, juicy, vinous, subacid. Tree is vigorous, productive, early bearer.	Cooking, eating	Use August–December.
Western Giant[11]		California, US	Introduced 1948	A large Apple P unknown. Ripens before Red Astrachan.		
Westfield Seek-No-Further (a.k.a. Westfield)[10][27][26]		Westfield, Massachusetts, US	<1800	A medium-sized conic to truncate-conic apple. Width 70 mm (2.8 in), height 58 mm (2.3 in). Stalk 20 mm (0.79 in). Greenish-yellow, dull skin, flushed orange with carmine stripes, russet dots and patches. Shaded fruit are often irregularly russeted all over, with little colour showing. Flesh is light buttery-yellow, firm but tender, and moderately fine-grained. Flavour is nicely balanced, a honey-like sweetness balanced with a lemon-like citric acidity, rich, notes of pear and vanilla. Vigorous grower, some disease resistance.	Eating	PickE late September. Use October–December.
Wheeler's Russet[12][51][13]		England	<1717	Medium-sized fruit, entirely covered with pale yellowish grey russet. Cells ovate, axile, closed. A highly flavoured dessert apple of the first quality. Triploid.	Eating	PickE late October. Use November–April

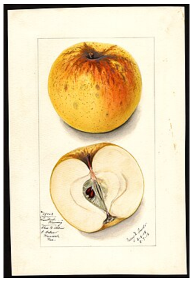
Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
Whetstone[11]		Missouri, US	Introduced 1935	P Conard x Delicious. Quality is fair. Tree is vigorous.		
White Astrachan[24][13]		Sweden or Russia	<1800	Width 71 mm (2.8 in), height 60 mm (2.4 in). Stalk 10–15 mm (0.39–0.59 in).Cells ovate axile. Flesh white, semi-transparent, tender, juicy, subacid.	Eating	Pick August.
White Doctor[9]		Pennsylvania, US	<1875	A large greenish-yellow apple. Stalk short. Tree is vigorous. Flesh is white, subacid, good.	Cooking	Use September–October.
White June (see Yellow June)						
White Pippin (a.k.a. Canada Pippin)[9][27][26]		US or Canada	<1848	A yellow apple. Width 80 mm (3.1 in), height 65–70 mm (2.6–2.8 in). Stalk 12–18 mm (0.47–0.71 in). Flesh is white, crisp, juicy, subacid, very good to best.	Eating	Use January–March.
White Romarin (de. Weisser Rosmarinapfel, Edelweisser, fr. Romarin blanc, Romarin blanche, ru. Rosmarin belîi) [17]		Italy	<1798	A yellow conical apple. With 60 – 70 mm, height 66–73 mm. Stalk long. Flesh fine, tender, sweet to subacid.	Eating	
White Sweet[9]		New Jersey, US	<1875	Tree isvigorous. Flesh is white, sweet, good.	Cider, cooking	Use September–October.
White Transparent[7][14][4][26][16][8]		Latvia	1850	Very pale green skin. Flesh is white, firm, crisp, tender, juicy, subacid, good. Fruit bruises easily and goes soft once harvested. Width 55–72 mm (2.2–2.8 in), height 55–68 mm (2.2–2.7 in), weight 85–100 g (3.0–3.5 oz). Stalk 26 mm (1.0 in). AM from RHS	Cooking, pie, eating	Pick45 August 1. Pick50 July 22. Pick55 July 10. PickE late July–early August. Pickg July

Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
				in 1895. Cold storage 4 °C 20 days. VitC 15. Density 0.77 DBH 75		15–August 7. Use July–August.
White Winter Pearmain[10][9][27]		US	<1830	Width 74–79 mm (2.9–3.1 in), height 62–73 mm (2.4–2.9 in). Stalk 15–20 mm (0.59–0.79 in). Tree is vigorous. Flesh is yellow, crisp, juicy, very good.	Eating, cooking	Use December–March.
Whitney Russet[10]		US	<1850	Width 67 mm (2.6 in), height 52 mm (2.0 in). Stalk 14 mm (0.55 in). Flesh id grennish-yellow, juicy, subacid, aromatic, spicy.	Eating	Use December–February.
Whorle Pippin (a.k.a. Lady Derby, Thorle Pippin)[12][6]		Scotland	<1831	Summer dessert apple of first-rate quality. Flesh white, firm, crisp and very juicy, with a brisk flavour. Width 65 mm (2.6 in), height 51 mm (2.0 in).	Eating	PickE late August. Use August–September.
Wickham's Pearmain[12]		Hampshire, England	<1875	A pearmain-shaped yellow apple with red overcolour on the side next the sun. Width and height 50 mm (2.0 in). Flesh is greenish yellow, crisp, juicy, and highly flavoured. An excellent dessert apple.	Eating	
Wickson[11]		California, US	Introduced 1944	A red oblong apple. P Yellow Newtown x Spitzenberg crab. Flesh juicy.	Jam, jelly, cider	
Wickstrands favorit[25]		Sweden	<1900	A green apple. Width 65 mm (2.6 in), height 67 mm (2.6 in). Stalk 16 mm (0.63 in). Flesh sweet.	Eating	Pick October. Use October–December.
Wijcik McIntosh[131]		British Columbia, Canada	Mid-1960s	A green apple with 70% red overcolor. Width 80 mm (3.1 in), height 62 mm (2.4 in). Weight 164 g (5.8 oz). Mutation of McIntosh apple that first showed columnar ornamental properties. SS 12.6 TA 0.88	Eating, cooking, ornamental	
Wild Twist[235]		US	2011	Honeycrisp x Cripps Pink. Commercially available in 2020.		
Wilhelmapfel (see Kaiser Wilhelm)						

Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
William Crump[7][14][31]		Worcestershire, England	<1908	High-quality, well-coloured dessert apple. Raised at Rowe's Nurseries, Worcester, England. AM from RHS in 1908. First Class Certificate from RHS in 1910. A yellow apple half covered with red flush. Width 70–74 mm (2.8–2.9 in), height 58–63 mm (2.3–2.5 in). Stalk 13 mm (0.51 in).	Eating	PickE mid-October. Use December–February.
Williams Favourite (a.k.a. Williams, Williams Early)[14][24][27][26][6]		Roxbury, Massachusetts, US	c. 1750	Width 56–69 mm (2.2–2.7 in), height 52–69 mm (2.0–2.7 in). Stalk 15 mm (0.59 in). AM from RHS in 1895. Flesh is crisp, tender, juicy, subacid, aromatic, good. Tree is moderately vigorous.	Eating	Pick September. Use September–November.
Williams Pride (a.k.a. Co-op 23)[18][236][43]		Indiana, US	Cross made 1973, selected 1979, introduced 1987	Flesh is light cream, firm, crisp, juicy, subacid, spicy, rich, excellent. Purple-red overcolor, nearly 100%. Width 74 mm (2.9 in), height 64 mm (2.5 in). Parentage PRI 1018-101 x NJ 50.	Eating	Pick45 August 15. Pick55 August 1.
Willie Sharpe[18]		New Zealand	Early 1900s	Light green, round, medium-sized apple. Flesh is sweet, subacid, good.	Eating	
Willis Sweet (a.k.a. Pear Lot)[9]		Long Island, US	c. 1800	Width 83 mm (3.3 in), height 73 mm (2.9 in). Stalk 22 mm (0.87 in). Very good. Flesh is juicy, sweet.	Eating, cooking, baking.	Use August–September.
Willow Twig (a.k.a. James River)[9][10][27]		US	<1848	Yellow with red flush. Width 84 mm (3.3 in), height 68–73 mm (2.7–2.9 in). Stalk 22 mm (0.87 in). Flesh is pleasant, subacid. Valuable for late keeping		
Windsor[26][27]		US	<1889	Flesh is juicy, aromatic, good to very good.	Eating	Use October–March.

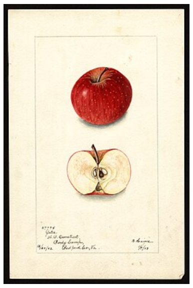
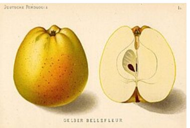
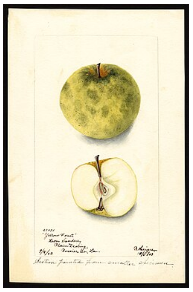
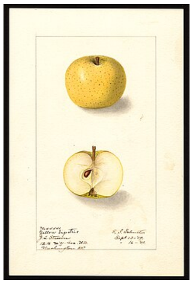
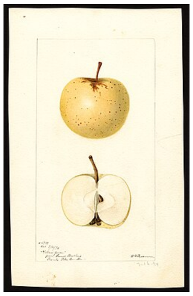
Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
Wine[10]		US	<1850	A large apple. Flesh is yellow, juicy, acid to subacid. Tree is very large.	Cooking, eating	Use November–December.
Winecrisp (a.k.a. Coop 31)[237][238]		New Jersey, US	Cross made 1969, selected 1976	A round to oblong 100% red apple. Similar in shape and color to Winesap. Diameter 60–65 mm (2.4–2.6 in), height 60–63 mm. Weight 200 g (7.1 oz). Stalk 5–8 mm (0.20–0.31 in). Flesh is yellow-white, crisp, juicy. Tree moderately vigorous, annual and heavy bearing. SS 12.75 DBH 172.	Eating	Pick45 October 10. Pick55 September 30. Use October–April.
Winesap[9][10][26][27][8]		United States	1817	Sweet with tangy finish. Reddish blush flecked with some green. Width 67 mm (2.6 in), height 63 mm (2.5 in). Stalk 17–20 mm (0.67–0.79 in). Flesh is yellow, firm, coarse, crisp, juicy, subacid, good to very good. Cold storage 0 °C 150 days.	Cider, eating	Pick45 October 20. PickE late October. Use October–March.
Winston (Winter King)[7] AGM[239][31][16][8]		Berkshire, England	c. 1935	A yellow to green apple with red flush and stripes (40–70%). Cox Orange × Worcester Pearmain. Originally called Winter King because of its extraordinary keeping ability, renamed during World War II for Winston Churchill. Width 65–72 mm (2.6–2.8 in), height 60–64 mm (2.4–2.5 in). Stalk 10–20 mm (0.39–0.79 in). Cold storage 3-4 °C 140 days.	Eating	PickE mid-October. Use December – April.
Winter Banana(cs. Banánové zimni, fr. Banane d'hiver, ru. Zimnee bananovoe, Banan zimnii, Bananovoe)[7][18][26][27][32][6][17]		Adamsboro, Cass County, Indiana, US	1876	Large, late dessert apple for use in December to March. Award of Merit from RHS in 1912. A golden yellow apple. 25–75% flushed with pinkish brown. Width 78 mm (3.1 in), height 71 mm (2.8 in). Flesh is yellow, firm, crisp, aromatic, juicy, mild subacid good to very good. VitC 13–20.	Eating	PickE early October. PickG mid–late October. Use December–March.
Winter Gem[240][6]		Faversham, Kent, England	raised 1975, introduced 1993	Flesh crisp, juicy, aromatic.	Eating	PickE early October. Use November - January.

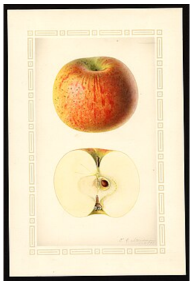
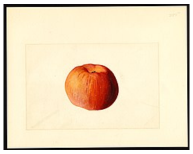
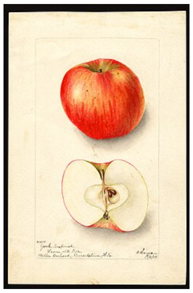
Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
Winter Harvey[9]		US	<1850	Flesh us white, tender, juicy, subacid, good. Tree is vigorous.	Eating	Use January–March
Winter Maiden's Blush[9]		Pennsylvania, US	<1850	Flesh is white, crisp, tender, subacid, very good. Stalk is short.	Eating	
Winter Pearmain[12][13]		England	<1600	A narrow conical ribbed apple. Width 70–80 mm (2.8–3.1 in), height 70–80 mm (2.8–3.1 in). Stalk is very short. Cells ovate, axile. Flesh is yellow, firm crisp, juicy and a very pleasant flavour.	Eating, cooking	PickE early October. Use December–April.
Winter Pomeroy[13]		Possibly England	<1850	Width 76 mm (3.0 in), height 64 mm (2.5 in). Stalk is long. Flesh is yellow, crisp, sub-acid.	Cooking	Use December–January.
Winter Prinzenapfel[28]		Germany	<1887	Width 69 mm (2.7 in), height 69–72 mm (2.7–2.8 in). Stalk 12 mm (0.47 in). Flesh is juicy, sweet, good.	Eating, cooking	Use December–March.
Winter Quarrenden (a.k.a. Stubb's Seedlin)[14]		Nottinghamshire, England	<1895	A bright crimson apple. Width 63 mm (2.5 in), height 57 mm (2.2 in). AM from RHS in 1895. P London Pippin x Devonshire Quarrenden. Flesh is greenish-yellow, poor.	Eating	PickE early October. Use November–December.
Winter Quittenapfel[28]			<1830	Width 72 mm (2.8 in), height 58–60 mm (2.3–2.4 in). Stalk 11 mm (0.43 in).	Cooking, eating	Use December–April.
Winter Quoining[13][30]		England	<1700	Width 57 mm (2.2 in), height 64 mm (2.5 in). Cells obovate, abaxile. Flesh is greenish yellow, tender, soft, not very juicy, sugary, perfumed.	Cooking, eating	Use November–May.
Winterrambour (see Rheinischer Winterrambour)						
Wintertaffetapfel (a.k.a. Weisser Wintertaffetapfel)[32]	Weißer Wintertaffetapfel		<1797	A yellow apple. Width 65–75 mm (2.6–3.0 in), height 45–55 mm (1.8–2.2 in). VitC 8–21.	Eating, juice	Use December–April
Winter Zitronenapfel (a.k.a. Winter-Citronenapfel, Citron d'hiver, Reinette du roi, König's Reinette, cs. Citronové zimní)[28]		Germany	<1726	Width 72–79 mm (2.8–3.1 in), height 57–67 mm (2.2–2.6 in).Flesh yellow to white, subacid, not aromatic. TRI	Cooking, eating, cider	Pick October. Use December–April.

Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
Winthrop Greening (a.k.a. Lincoln Pippin, Hove Apple)[9]		Winthrop, Maine, US	<1875	Stalk is short. Flesh is white, tender, juicy, subacid.	Eating	Use September.
Witos[5]		Poland				
Wolf River[7][26][6]		Fremont County, Wisconsin, US	<1875	Apple very large, some growing to size of large grapefruit. Red with yellow blush. Once very popular commercial apple in United States but presently relegated to upper Midwest if grown for profit. Occasionally can be found growing wild in backcountry thickets or abandoned land in Shenandoah Valley. Named for area where found. Flesh is white, firm, tender, juicy, aromatic, subacid, fair to good. Feral trees can be brought back with care and pruning. Width 80 mm (3.1 in), height 62 mm (2.4 in).	Cooking, eating	Pick45 September 5. Pick55 August 15. PickE mid-September. Use October–December.
Woltmann's Reinette (a.k.a. Celler Dickstiel, Krügers Dickstiel)[28]		Bremen, Germany	<1850	A yellow apple with red overcolor. Width 71 mm (2.8 in), height 56 mm (2.2 in). Stalk 12 mm (0.47 in). Flesh white, juicy, subacid, aromatic.	Eating	Pick October. Use November–March.
Wood's Greening (a.k.a. cs. Simirenkova reneta, fr. Reinette verte de Simirenko, Reinette verte incomparable, ru. Reinette Simerenko)[199][28][17]		Ukraine	<1895	A golden yellow apple. Width 70–78 mm (2.8–3.1 in), height 54–65 mm (2.1–2.6 in).	Cooking, eating	Pick October.
Woolbrook Pippin[30][6]		England	Raised 1903, introduced 1921	Yellow with red flush and Russet. Width 67 mm, height 56mm. Stalk is short. AM from RHS in 1929. Flesh is white, hard, sweet, aromatic.	Eating	PickE mid-September. Use October - December
Woolbrook Russet[7][30]		Devon, England	1903	P Bramley x King Acre Pippin. Width 84 mm (3.3 in), height 67 mm (2.6 in). Stalk is short. Flesh is white, juicy, acid. AM from RHS in 1930.	Cooking	PickE mid-October. Use December–March.
Worcester Pearmain[7] AGM[241][32][28][8]	Worcester parmän	Worcestershire, England	Introduced 1873	Conical, entirely covered with scarlet. FCC from RHS in 1875. Crisp and sweet strawberry flavour when ripe. Width 60–75 mm (2.4–3.0 in), height 50–65 mm (2.0–2.6 in). Cells obovate, axile, slit. Cold storage 1 °C 180 days. VitC 8.	Eating	PickE early–mid-September. Use September–October.
Wormsley Pippin see Reinette von Wormsley						
Wright[11]		Missouri, US	Introduced 1942	P Ben Davis x Jonathan. Fruit is large, good flavor.	Eating	
Wrixparent[11][6]		Magnolia, Delaware, US	Discovered 1920,	P Transparent x unknown. Ripens early.	Eating	PickE late July–early August.

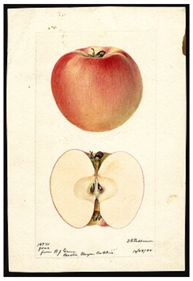
Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
			Introduced 1940			
Wyken Pippin[7][13][28]		England or Netherland	<1720	Flat round, even, greenish yellow, with delicious flavour. Width 59 mm (2.3 in), height 50 mm (2.0 in). Cells obovate, axile, closed.	Eating	PickE mid-October. Use November–February.

Y

Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
Yakima Newtown[11]		Washington, US	Introduced 1949	Mutation of Yellow Newtown.	Cooking, cider, eating	
Yates[9]		Georgia, US	<1865	A small apple. Flesh is white, tender, juicy, subacid, good.	Eating	Use March·May.
Yellow Bellflower (a.k.a. Connecticut Seek-No-Further, cs. Kraskokvět žlutý, de. Gelber Bellefleur, fr. Belle fleur jaune, Belle flavoise, pl. Pepina Linneusza, ru. Jioltîi belflior, Krasotvet)[4][10][26][27][34][33][58][17]		Burlington, New Jersey, US	<1800	A yellow apple. Width 72–85 mm (2.8–3.3 in), height 72–98 mm (2.8–3.9 in), weight 160 g (5.6 oz). Stalk 11–26 mm (0.43–1.02 in). A favorite for baked apples. Banana flavour. Tree is large, vigorous. Flesh is yellow, tender, juicy, crisp, subacid, very good. VitC 18. Density 0.77.	Cooking. Eating.	PickE early–mid-October. PickG late October. Use December–February.
Yellow Forset[27]		Los Angeles, US	<1885	Flesh is white, tender, crisp, juicy, aromatic, subacid, good.	Eating	Use January–June.
Yellow Ingestrie[14][53][13][28]		Shropshire, England	c. 1800	Small, even, golden yellow apple. P Orange Pippin x Golden Pippin. Flesh is firm, very juicy and delicately flavoured. Width 53 mm (2.1 in), height 59 mm (2.3 in). Cells ovate, axile, closed.	Eating	PickE early September. Use September–October.
Yellow June (a.k.a. White June)[9]		Southern US	<1865	Flesh is white, tender, juicy, brisk, subacid, good. Stalk is long. Tree is vigorous, abundant bearer.	Eating	Use June, July (southern US), August (northern US).
Yellow Newtown (see Newtown Pippin)						
Yellow Transparent (see White Transparent)						

Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
Yopp (a.k.a. Yopp's Favorite)[9]		Georgia, US	<1857	Flesh is white, tender, juicy, subacid, good. Stalk is short.	Eating	Use November.
York[9]		Massachusetts, US	<1865	Flesh is whitish, tender, juicy, subacid, good to very good. Stalk is short.	Cooking	Use October–November.
York-A-Red[11]		West Virginia, US	1931. Introduced 1937.	Mutation of York Imperial.	Eating, cider, juice	
York Imperial[10][9][27][127][26]		York, Pennsylvania, US	1820	Flesh is yellowish, tender, juicy, subacid, aromatic. Tree is healthy, productive. Preserves well, lop-sided shape. DBH 165–167.	Cider, cooking, eating	Pick55 September 30. Use November–February.
Yorking[11]		Pennsylvania, US	1925. Introduced 1932.	Mutation of York Imperial	Eating, cider, juice	
Yorkshire Greening[14][7][13][28]		Yorkshire, England	<1803	Width 92 mm (3.6 in), height 76 mm (3.0 in). Stalk is short to medium. Cells obovate, abaxile. Tree is very dwarfed. Flesh is white, firm, dry, acid. Triploid.	Cooking	PickE early-mid October. Use November–March.

Z

Common name	Image	Origin	First developed	Comment	Use	Pick/Use period
Zabergäu Renette[7][32][4][97][8]	Zabergäu Renette	Germany	1875, introduced 1924	Large yellow apple with russet, somewhat like Belle de Boskoop. Width 70–85 mm (2.8–3.3 in), height 60–75 mm (2.4–3.0 in), weight 128–208 g (4.5–7.3 oz). Cold storage 4 °C 180 days. High in sugar; 14.8%. VitC 14. Density 0.84	Eating	PickE early-mid October. PickG mid–late October. Pickg October 15–30. Use October–March.
Zestar		Minnesota, US	Introduced 1996	Red and greenish-yellow, round, sweet and tangy, preserves well	Cooking, eating	Pick45 August 20. Pick55 August 10. Use August.
Zigeunerin[16]		Riga	<1930	A yellow apple with red flush (50–90%). Width 83 mm (3.3 in), height 79 mm (3.1 in). Stalk 16 mm (0.63 in).	Eating	Use September
Zimska Kolačara[19]		Serbia	<1900	A greenish yellow apple. Width 55–65 mm (2.2–2.6 in), height 65–75 mm (2.6–3.0 in), weight 170–210 g (6.0–7.4 oz). Stalk is short. Flesh is firm, sweet, juicy.	Eating, cooking, pie	Pick late September–early October.
Zimtrenette (a.k.a. Zimmtreinette)[32]		Sachsen, Germany		A yellow apple with russet and red overcolor. Width 55–70 mm (2.2–2.8 in), height 50–60 mm (2.0–2.4 in). Flesh is greenish-white, crisp, juicy, subacid.	Eating, cooking, juice	Use November–February.
Zhigulevskoe[6]		St Petersburg, Russia		Parentage Duchess of Oldenburg x Wagenar Prizovoe. Flesh soft juicy.	Eating	PickE late September. Use September–November.
Zoar Greening[9]		Ohio, US	<1865	Flesh is white, tender, juicy, subacid, good.	Eating	Use November–December.
Zoete Bloemée[16]		Possibly the Netherlands		A yellow to green apple with red stripes. Width 80 mm (3.1 in), height 66 mm (2.6 in). Stalk 15 mm (0.59 in).		Use September
Zoete Campagner[16]		Netherlands		A green apple with red flush (50–90%). Width 72 mm (2.8 in), height 55 mm (2.2 in). Stalk 15 mm (0.59 in).	Cooking	Use October–February
Zoete Ermgaarde[16]		Netherlands	<1860	A yellow conical apple with red flush. Width 68 mm (2.7 in), height 60 mm (2.4 in). Stalk 14 mm (0.55 in). Flesh is cream, crisp, firm, subacid.	Eating, cooking	PickE mid-October. Use November–April.
Zomer Delicious[6]		Wageningen, Netherlands		A yellow apple reminiscent of Golden Delicious. Flesh soft, juicy.	Eating	PickE early September. Use September - October.
Zuccalmaglio (see Von Zuccalmaglios renette)						

Cider apples

Cider apples are a variety of apples that may be far too sour or bitter for fresh eating, but are used for making cider. Varieties in *italics* are used for both cider and eating purposes.

List of abbreviations used in the following table

Abbreviations	Full form	Abbreviations	Full form
s	Susceptible	r	Resistant
AS	Apple scab (resistant/susceptible to)	AC	Apple canker (resistant/susceptible to)
BI	Bacterial infections (resistant/susceptible to)	PM	Powdery mildew (resistant/susceptible to)
TRI	Triploid		

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Gravenstein apples, used for cooking, dessert, and cider

Less common apple cultivars (among pear cultivars)

A range of modern apple cultivars

Common name	Origin	First developed	Type	Juice titratable acidity % weight/volume	Juice specific gravity or °Brix grams/liter	Tannin %	Days from full bloom to maturity	Disease susceptibility
Amanda	Somerset, England	2007	Bittersweet	0.22	1054 (Somerset, England)	0.23	137 (Somerset, England)	
Amere de Berthcourt	France		Bittersweet	0.20	1049 (Washington, US)	0.34	145 (Washington, US)	
Amere Forestier	France		Sweet	0.20	1046 (Washington, US)	0.34	153 (Washington, US)	
Angela	Somerset, England	2007	Bittersharp	0.62	1049 (Somerset, England)	0.19	135 (Somerset, England)	
Antoinette	France		Bittersweet	0.25	1050 (France)	0.27		sAS
Arbeya	Spain		Sharp	0.57		0.16		
Arbeya Montés	Spain		Sharp	0.71		0.15		
Armagnac	France		Sharp	0.81	1065 (France)	0.17		
Ashmead's Kernel	Gloucestershire, England	c. 1700					134 (Ontario, Canada)	
Ashton Bitter	Somerset, England	1947	Bittersweet					
Ashton Brown Jersey	Somerset, England	1903	Bittersweet	0.14	1054 (Somerset, England)	0.34	194 (Somerset, England)	
Avrolles	France		Sharp	1.20	1055 (France)	0.09		
Backwell red	Somerset England	Old	Sharp	0.70	1051 (Somerset, England)	0.13	172 (Somerset, England)	
Baldwin	Wilmington, Massachusetts, US	c. 1740	Sharp	0.74	15.3	0.059		
Ball's Bittersweet	Herefordshire, England	1927	Bittersweet	0.28		0.28		
Bedan	France		Bittersweet	0.15	1056 (Somerset, England), 1051 (Washington, US)	0.23	184 (Somerset, England) 136 (Washington, US)	sAS
Belle de Boskoop	Netherlands	1856	Bittersharp	1				
Belle Fille de la Manche	France		Sweet					sAS, TRI
Betty	Somerset, England	2007	Sharp	0.90	1050 (Somerset, England)	0.11	125 (Somerset, England)	
Bickington Grey	Devonshire		Sharp					
Binet Blanc	France		Bittersweet	0.18	1060 (France)	0.25		
Binet Rouge	France		Bittersweet	0.18	1063 (France)	0.24		sPM
Binet Violet	France		Bittersweet	0.17	1050 (France)	0.26		
Bisquet	France		Bittersweet	0.21	1045 (France)	0.21		
Bittenfelder	Germany	1930s	Bittersharp	1.00	1070 (Germany)			
Black Crofton	Australia		Sweet	0.40	10.8	0.037		
Black Dabinett	Somerset, England		Bittersweet					

Black Vallis	Somerset, England		TRI					
Blanchet	France		Sharp	0.48	1050 (France)	0.13		
Blanc Mollet	France		Bittersweet	0.15	1046 (Washington, US)	0.20	114 (Washington, US)	
Blanc Sur	France		Sharp	0.67	1055 (France)	0.12		
Blanquina	Spain		Sharp	0.63		0.09		
Bohnapfel	Germany	<1800	Bittersharp	0.55	1050 (Germany)			
Bran Rose	Herefordshire	<1880	Sharp					
Bouteville	France		Sweet	0.16	1052 (Washington, US)	0.14	126 (Washington, US)	
Bramley	Nottinghamshire, England	1809	Sharp	0.94	1050 (Somerset, England)	0.12	121 (Ontario, Canada)	
Bramtot	England		Bittersweet	0.32	1057 (Washington, US)	0.50	128 (Washington, US)	
Breakwell's Seedling	Wales	1890	Bittersharp	0.64	1042 (Somerset, England), 1041 (Washington, US)	0.23	150 (Somerset, England), 113 (Ontario, Canada), 110 (Washington, US)	
Broad-Leaved Hereford	England		Bittersweet					
Browns Apple	Devon	1920s	Sharp	0.67			191 (Somerset, England), 92 (Ontario, Canada)	
Brown Snout	Herefordshire, England	c. 1850	Bittersweet	0.24	1053 (Somerset, England), 1051 (Washington, US)	0.24	176 (Somerset, England), 145 (Ontario, Canada), 149 (Washington, US)	
Brown Thorn (a.k.a. Argile Grise)			Bittersweet	0.20	1048 (Washington, US)	0.16	142 (Washington, US)	
Broxwood Foxwhelp	England	1920	Bittersharp	1.91		0.22		
Bulmer's Norman	France	<1890	Bittersweet TRI	0.24	1053 (Somerset, England), 1046 (Washington, US)	0.27	165 (Somerset, England), 97 (Ontario, Canada), 127 (Washington, US)	
Burrowhill Early	Somerset, England		Bittersweet					
Buttery d'Or	Dorset, England		Sharp					
Börtlinger Weinapfel	Germany	1827	Bittersharp					
Cadbury (a.k.a. Royal Wildling)	Somerset, England		Sweet					
Calabaza	Spain		Sharp	0.77		0.14		
Campfield	New Jersey, US	<1817	Sweet	0.23	1055 (Washington, US)	0.17	172 (Washington, US)	

Campillo	Spain		Sharp	0.52		0.11		
Cap of Liberty	Somerset, England		Bittersharp	0.82	1052 (Somerset, England), 1047 (Washington, US)	0.21	155 (Washington, US)	
Captain Broad	Cornwall, England		Bittersweet TRI					
Cartigny	France		Bittersweet	0.21	1051 (France)	0.22		
Casado	Spain		Sharp	0.98		0.19		
Cazo Jaune	France		Bittersharp	1.31	1054 (France)	0.33		
Chaperonnais	France		Bittersweet					
Charlepitré	France		Sweet					
Cherry Norman	Herefordshire	<1880	Bittersweet					
Cherry Pearmain	Herefordshire		Sharp					
Chestnut	Minnesota, US	1946	Bittersharp	0.51	14.9			
Chevalier Jaune	France		Bittersweet	0.22	1053 (France)	0.38		
Chisel Jersey (a.k.a. Bitter Jersey)	Somerset, England	<1900	Bittersweet	0.22	1059 (Somerset, England), 1056 (Washington, US)	0.40	194 (Somerset, England), 163 (Washington, US)	
C'Huero Briz	France		Bittersweet	0.21	1056 (France)	0.47		
Cider Ladies Finger	Somerset, England		Sharp	0.59	1052 (Somerset, England)			
Cidor	France		Bittersweet	0.17	1055 (France)	0.40		sAS
Cimitiere	France		Bittersweet	0.13	1039 (Washington, US)	0.23	133 (Washington, US)	
Clara	Spain		Sweet	0.21		0.19		
Clos Renaux	France		Bittersweet	0.25	1052 (France)	0.22		
Clozette Douce	France		Bittersweet	0.22	1054 (France)	0.23		
Coat Jersey	Somerset, England		Bittersweet					
Coleman's Seedling	Devonshire		Sharp					
Collaos	Spain		Sharp	0.62		0.11		
Collington Big Bitters			Bittersweet TRI	0.21		0.21		
Coloradona	Spain		Sweet	0.15		0.13		
Corset Hill	Gloucestershire, England		Sharp					
Court Pendu Plat	France	1613	Sharp	0.81	1048 (Washington, US)	0.11	145 (Washington, US)	
Court Royal (a.k.a. Sweet Blenheim)	England		Sweet TRI	0.21	1050 (Somerset, England)	0.11	195 (Somerset, England)	
Cox Orange Pippin	England	1829					121 (Ontario, Canada)	
Crimson Crisp	New Jersey, US	1971					138 (Ontario, Canada)	
Crimson King	Somerset, England	<1900	Sharp TRI	0.6	1044 (Somerset, England)	0.13	195 (Somerset, England)	
Cristalina	Spain		Sharp	0.46		0.066		

Crow Egg	Massachusetts, US	1832	Sweet	0.31	11.4	0.044		
Cul Plat	France		Bittersweet					
Cummy Norman	Radnorshire, Wales	<1876	Bittersweet					
Dabinett	Somerset, England	Late 19th century	Bittersweet	0.18	1057 (Somerset, England), 1055 (Washington, US)	0.29	180 (Somerset, England), 131 (Ontario, Canada), 148 (Washington, US)	
Debbie	Somerset, England	2007	Sharp	0.9	1050 (Somerset, England)	0.08	110 (Somerset, England)	
De La Riega	Spain		Sharp	0.58		0.11		
Democrat			Sweet	0.37	10.6	0.044		
Diot Roux	France		Sharp	0.98	1052 (France)	0.18		
Dolores	Spain		Sharp	0.54		0.07		
Domaines	France		Bittersweet	0.21	1067 (France), 1050 (Washington, US)	0.26	153 (Washington, US)	
Douce Coetligné	France		Sweet	0.19	1051 (France)	0.18		sPM, sBI
Douce Moen	France		Bittersweet	0.21	1061 (France)	0.24		sAS, sPM, sAC, sBI
Doux au Gober	France		Sweet					
Doux Eveque Jaune	France		Sweet	0.16	1052 (France)	0.20		
Doux Joseph	France		Bittersweet	0.21	1058 (France)	0.36		
Doux Lozon	France		Bittersweet	0.14	1053 (France)	0.21		
Doux Normandie	France		Sweet	0.16	1065 (France), 1047 (Washington, US)	0.14	147 (Washington, US)	
Doux Veret de Carrouges	France		Sweet					
Dove	Somerset, England	<1899	Bittersweet	0.22	1049 (Somerset, England)	0.31	168 (Somerset, England)	
Dufflin	Devonshire		Sweet					
Dunkerton's Late Sweet	Somerset, England		Sweet					
Durón Arroes	Spain		Sharp	0.52		0.12		
Durón Encarnado	Spain		Sharp	0.75		0.10		
Durona Tresali	Spain		Sharp	0.77		0.14		
Dymock Red	Gloucestershire, England	<1800	Bittersharp		1052 (Somerset, England)	0.22	149 (Somerset, England)	
Early Bird			Bittersweet	0.21	1052	0.55		
Eggleton Styre	Herefordshire, England	1847	Sweet					
Ellis Bitter	Newton St. Cyres, Devon, England	c. 1850	Bittersweet	0.20	1053 (Somerset, England)	0.24	157 (Somerset, England)	
Engelsberger	Germany							
Fair Maid of Taunton	Somerset		Sharp					

(a.k.a. Moonshines)								
Enterprise	Illinois, US	1993	Sharp	0.63			172 (Ontario, Canada)	
Esopus Spitzenberg	New York, US	c. 1750					154 (Ontario, Canada)	
Filbarrel	Somerset, England		Bittersweet	0.22	1045 (Washington, US)	0.19	180 (Somerset, England), 160 (Washington, US)	
Finkenwerder Herbstprinz	Germany	1860	Sharp	0.98	1055 (Washington, US)	0.07	127 (Washington, US)	
Fiona	Somerset, England	2007	Sharp	0.69	1049 (Somerset, England)	0.15	125 (Somerset, England)	
Four Square	England		Sharp TRI					
Foxwhelp	Gloucestershire, England	c. 1600	Sharp	0.69	1048 (Washington, US)	0.17	152 (Washington, US)	
Frederick	Monmoutshire, Wales	1800s	Sharp	1.02	1048 (Somerset, England)	0.09	190 (Somerset, England)	
Fréquin Audievre							168 (Somerset, England)	
Fréquin Rouge	France		Bittersweet	0.24	1065 (France), 1047 (Washington, US)	0.51	148 (Ontario, Canada), 148 (Washington, US)	sAS, sAC
Fresnosa	Spain		Sharp	0.67		0.11		
Fuentes	Spain		Sharp	0.75		0.11		
Gehrers Rambour	Germany	1885	Bittersharp					
Gennet Moyele	England	1600s	Bittersharp	>1.2	1052 (Somerset, England)			
Gesnot	France		Sharp	0.65	1049	0.11		
Gilly	Somerset, England	2007	Bittersharp	0.54	1053 (Somerset, England)	0.18	125 (Somerset, England)	
Golden Ball	Devonshire		Sharp					
Golden Russet	New York, US	<1850	Sharp	0.66	1061 (Washington, US)	0.10	161 (Ontario, Canada), 167 (Washington, US)	
Golden Spire	England	1850						
GoldRush	Indiana, US	1993					173 (Ontario, Canada)	
Granniwinkle	US		Sweet	0.30	1045 (Washington, US)	0.08	128 (Washington, US)	
Gravenstein Red	Denmark/US		Sharp	0.56	1052 (Washington, US)	0.07	126 (Washington, US)	
Great Britain	Devonshire		Sharp					
Green Bittersweet	Devonshire		Bittersweet					
Grimes Golden	West Virginia, US	1804	Sharp	0.61	1052 (Washington, US)	0.07	149 (Ontario, Canada), 173	

							(Washington, US)	
Grindstone			Sharp	0.58	1061 (Washington, US)	0.10	178 (Washington, US)	
Guillevic	France		Sharp	0.58	1059 (France)	0.135		
Hagloe Crab	Gloucestershire, England	<1880	Sharp					
Hangdown (a.k.a. Pocket Apple)	Somerset or Devonshire, England		Bittersweet	0.20	1056 (Somerset, England)	0.28	161 (Somerset, England)	
Harrison	New Jersey, US	1770	Sharp	0.64	1061 (Washington, US)	0.10	146 (Washington, US)	
Harry Masters Jersey	Somerset, England	<1900	Bittersweet	0.20	1056 (Somerset, England), 1051 (Washington, US)	0.32	172 (Somerset, England), 146 (Washington, US)	
Hastings	Somerset, England	2007	Bittersweet	0.13	1057 (Somerset, England)	0.29	120 (Somerset, England)	
Hauxapfel	Germany	1920	Bittersharp					
Helen's Apple	Somerset, England	2007	Bittersweet	0.10	1050 (Somerset, England)	0.29	142 (Somerset, England)	
Hereford Broadleaf	Herefordshire, England		TRI					
Honeystring	Somerset		Sweet					
Idared			Sweet	0.41	12.4	0.041		
Improved Dove	England	Early 1900s	Bittersweet					
Improved Lambrook Pippin	Somerset, England	<1960	Sharp					
Improved Redstreak	England	<1940	Bittersharp					
Jane	Somerset, England	2007	Bittersweet	0.19	1052 (Somerset, England)	0.33	118 (Somerset, England)	
Jaune de Vitré	France		Sharp	0.88	1060 (France)			
Jeanne Renard	France		Bittersweet	0.17	1065 (France)	0.42		rBI
Joanna	Somerset, England		Bittersweet	0.11	1045 (France)	0.22	128 (Somerset, England)	
Jonathan			Sharp	0.58	13.0	0.046		
Jouveaux	France		Bittersweet	0.30	1052 (Washington, US)	0.16	149 (Washington, US)	
Judaine	France		Sharp	0.67	1053 (France)	0.075		sAS
Judeline	France		Sharp	0.50	1050 (France)	0.07		sAS
Judin	France		Sharp	0.66	1060 (France)	0.09		
Judor	France		Sharp	0.67	1052 (France)	0.07		sAC
Juliana	France		Sharp	1.03	1061 (France)	0.18		
Jurella	France		Sharp	0.85	1053 (France)	0.06		sAS
Kaiser Wilhelm	Germany	1864	Bittersharp	0.63	1055 (Germany)			
Kardinal Bea	Germany							

Kermerrien	France		Bittersweet	0.15	1062 (France), 1050 (Washington, US)	0.43	142 (Washington, US)	
Kingston Bitter							168 (Somerset, England)	
Kingston Black (a.k.a. Black Taunton)	Near Taunton, Somerset, England	Late 19th century	Bittersharp	0.58	1061 (Somerset, England), 1055 (Washington, US)	0.19	182 (Somerset, England), 112 (Ontario, Canada), 141 (Washington, US)	
Knotted Kernel	Somerset, England	<1842	Bittersweet	0.24	1059 (Somerset, England)	0.34	188 (Somerset, England)	
Lagar	Spain		Bittersharp	0.60		0.22		
Lambrook Pippin	Somerset, England		Sharp	0.58	1054 (Washington, US)	0.24	160 (Washington, US)	
Langworthy (a.k.a. Wyatt's Seedling)	England		Sharp					
Lavignée (a.k.a. Belle de Douai)			Bittersweet	0.21	1049 (Somerset, England)	0.27	182 (Somerset, England)	
Le Bret	Possibly England		Sweet					
Limón Montés	Spain		Sharp	0.81		0.12		
Lin	Spain		Bittersharp	0.71		0.24		
Lizzy	Somerset, England	2007	Bittersweet	0.17	1047 (Somerset, England)	0.20	128 (Somerset, England)	
Locart Vert	France		Sharp					sPM
London Pippin	England	1580	Sweet	0.38	1047 (Somerset, England)	0.11		
Lorna Doone	Somerset		Sharp					
Loroñe	Spain		Sharp	0.61		0.19		
Loroñesa	Spain		Sharp	0.55		0.16		
Maggie	Somerset, England	2007	Sharp	0.58	1052 (Somerset, England)	0.14	125 (Somerset, England)	
Major	England		Bittersweet	0.18	1054 (Somerset, England), 1051 (Washington, US)	0.41	150 (Somerset, England), 117 (Washington, US)	
Marialena	Spain							
Margil		<1800	Sharp	0.57	1049 (Washington, US)	0.07	152	
Marie Ménard	France		Bittersweet	0.22	1061 (France), 1057 (Washington, US)	0.48	143 (Washington, US)	
Mariñana	Spain		Sharp	0.60		0.11		
Marin Onfroy	France		Bittersweet	0.17	1059 (France), 1053 (Washington, US)	0.325	134 (Washington, US)	
Maud	France		Sharp	0.49	1050 (Washington, US)	0.07	130 (Washington, US)	
Maundy	England		Bittersweet					
Meana	Spain		Sharp	0.66		0.19		

Médaille D'Or	France	<1850	Bittersweet	0.27	1059 (Somerset, England), 1059 (Washington, US)	0.64	177 (Somerset, England), 128 (Ontario, Canada), 139 (Washington, US)	
Meriennet	France		Bittersweet					
Merton Russet			Sharp	0.82	13.6	0.034		
Mettais	France		Bittersweet	0.17	1063 (France), 1056 (Washington, US)	0.38	138 (Washington, US)	
Merton Russet	Surrey, England	1921	Sharp	0.82				
Michelin	France	1872	Bittersweet	0.25	1050 (France), 1048 (Washington, US)	0.23	172 (Somerset, England), 115 (Ontario, Canada), 153 (Washington, US)	
Miyares	Spain		Sharp	0.48		0.15		
Mollies Delicious			Sweet	0.15	10.7			
Montoto	Spain		Sharp	0.57		0.155		
Morgan Sweet	Somerset, England		Sweet TRI	0.22	1049 (Somerset, England)	0.13	125 (Somerset, England)	
Mott Pink	France		Sharp	0.76	1043 (Washington, US)	0.05	129 (Washington, US)	
Moulin á Vent	France		Bittersweet	0.26	1061	0.27		
Muscadet de Dieppe	France		Bittersweet TRI	0.21	1055 (France), 1057 (Washington, US)	0.25	114 (Ontario, Canada), 127 (Washington, US)	
Muscat de Bernay	France		Bittersweet	0.28	1050 (Washington, US)	0.19	161 (Washington, US)	
Naomi	Somerset, England	2007	Sweet	0.28	1041 (Somerset, England)	0.17	135 (Somerset, England)	
Nehou	France	<1920	Bittersweet	0.17	1057 (Somerset, England), 1056 (Washington, US)	0.60	150 (Somerset, England), 151 (Washington, US)	
Neverblight	Somerset		Sharp					
Newtown Pippin se also Yellow Newtown	Queens County, New York, US	c. 1750						
No Prieta Antigua	Spain		Sweet	0.10		0.086		
Northern Spy			Sharp	0.70	13.2	0.048		
Northwood	Devon, England	c. 1800	Sweet	0.27	1049 (Somerset, England)	0.17	182 (Somerset, England)	
Norton Bitter	Somerset		Sharp					
Obdulina	Spain		Sweet	0.37		0.155		
Omont	France		Bittersweet TRI	0.19	1063	0.22		

Orange Pippin	France or UK	<1800						
Osier	England		Bittersweet					
Paignton Marigold	Devon England	<1834	Bittersweet					
Panquerina	Spain		Sharp	0.55		0.12		
Paraguas	Spain		Sweet	0.31		0.09		
Parda Blanquera	Spain		Sharp-bittersharp	0.71		0.20		
Parda Carreño	Spain		Sharp	0.57		0.10		
Pardona	Spain		Sharp	0.93		0.12		
Peau de Chien	France		Bittersweet	0.22	1065 (France)	0.30		sBI
Peau de Vache	France		Sweet	0.26	1048 (Washington, US)	0.14	140 (Washington, US)	
Pennard Bitter	Somerset, England	<1900	Bittersweet					
Pepa	Spain		Sweet	0.21		0.10		
Perezosa	Spain		Sharp	0.55		0.075		
Perico	Spain		Sharp	0.59		0.12		
Pethyre	Monmoutshire, Wales	1920s	Bittersweet					
Petit Amer	France		Bittersweet	0.20	1055 (France)	0.44		
Petit Jaune	France		Sharp	0.74	1055 (France)	0.12		sAS, rBI
Pomme de Bouet	France		Sharp					
Ponsford	Devonshire	<1880	Sharp					
Porters Perfection	Somerset, England	<1900	Bittersharp	0.82	1054 (Somerset, England), 1054 (Washington, US)	0.25	199 (Somerset, England), 141 (Ontario, Canada), 147 (Washington, US)	
Pound	Devonshire		Sweet					
Poveshon	Essex County, New Jersey, US	18th century						
Prieta	Spain		Sharp	0.58		0.10		
Prince William	England	2007	Bittersweet	0.15	1057	0.25		
Puget Spice			Bittersharp	0.96	1057 (Washington, US)	0.13	173 (Washington, US)	
Queen Cox			Sharp	0.59	12.5	0.043		
Queue Torte	France		Sweet					
Rambault	France		Sharp	0.64	1061 (France)	0.14		
Rawlings	Devonshire		Sweet					
Raxao	Spain		Sharp	0.78		0.08		
Red Jersey (a.k.a. Loral Drain)	Somerset, England	1895	Bittersweet	0.63	1052 (Somerset, England)	0.48	143 (Somerset, England)	
Red Norman	Herefordshire	<1880	Bittersweet					
Red Spitzenberg			sharp	0.77	16.0	0.052		
Red Stayman Winesap			Sharp	0.51	15.1	0.060		

Redstreak	Herefordshire, England	c. 1630	Sharp	0.95	1048 (Washington, US)	0.09	121 (Washington, US)	
Red Worthy	Somerset		Bittersweet					
Regona	Spain		Sharp	1.07		0.145		
Reine des Hatives	Normandy, France	1872	Bittersweet	0.24	1044 (Washington, US)	0.27	143 (Washington, US)	
Reine des Pommes	France		Bittersweet	0.41	1063 (Washington, US)	0.52	184 (Somerset, England), 149 (Washington, US)	
Reineta Encarnada	Spain		Sharp	0.55		0.11		
Reinette Obry							167 (Somerset, England)	
Reinette Russet	France	1979		1.0				
Rénao	France		Sharp					
René Martin	France		Sharp	0.76	1053 (France)	0.14		
Repinaldo Gozón	Spain		Sweet	0.32		0.08		
Repinaldo Hueso	Spain		Sharp	0.61		0.13		
Ribston Pippin	England	1708	Sharp	0.67	1060 (Washington, US)	0.11	142 (Washington, US)	
Rosemary Russet			Sharp	0.86	1055 (Washington, US)	0.07	152 (Washington, US)	
Ross Nonpareil	England		Sharp	0.68	1059 (Washington, US)	0.15	154 (Washington, US)	
Rouge Duret	France		Sweet	0.17	1049 (France)	0.16		
Rousse de la Sarthe	France		Sweet	0.17	1056 (France)	0.16		
Roxbury Russet	Massachusetts, US	c. 1640s	Sharp	0.61–0.80	1061 (Washington, US)	0.08–0.11	143 (Washington, US)	
Royal Jersey	Somerset, England		Bittersweet	0.19	1048 (Washington, US)	0.36	126 (Washington, US)	
Royal Somerset (Copas)	Somerset		Sharp					
Royal Wilding	Herefordshire, England		Bittersweet	0.23	1053 (Somerset, England)	0.24		
Russet King			Sharp	0.71	1053 (Washington, US)	0.05	153 (Washington, US)	
Saint Martin	France		Bittersweet	0.20	1055 (France)	0.23		
Sebin Blanc	France		Sharp	0.54	1051 (France)	0.14		
Severn Bank	England		Sharp					
Sherrington Norman			Bittersharp	0.27	1051 (Somerset, England)	0.33	167 (Somerset, England)	
Sibirian Bittersweet	England	c. 1810						

Sibirian Harvey	England	1807						
Silver Cup	Somerset		Bittersweet					
Slack-ma-Girdle	Devon, England	18th century	Sweet	0.27	1052 (Somerset, England)	0.14		
Smith's Cider			Sharp	0.55	1050 (Washington, US)	0.08	152 (Washington, US)	
Solarina	Spain		Sharp	0.55		0.16		
Somerset Redstreak	Somerset, England	<1917	Bittersweet	0.19	1050 (Somerset, England)	0.35	148 (Somerset, England)	
Sops in Wine	England	1600s	Sweet					
Spicey Pippin	Devonshire		Sharp					
Stable Jersey	Somerset, England		Bittersweet					
Stead's Kernel	Herefordshire, England	<1875						
Stembridge Cluster	Somerset, England		Bittersharp					
Stembridge Jersey	Somerset, England	c. 1950	Bittersweet	0.37	1047 (Washington, US)	0.27	137 (Washington, US)	
Stoke Red	Rodney Stoke, Somerset, England	<1920	Bittersharp	0.64	1052 (Somerset, England), 1045 (Washington, US)	0.31	191 (Somerset, England), 102 (Ontario, Canada), 134 (Washington, US)	
Strawberry Norman	Herefordshire, England	<1900	Bittersweet	0.32	1053	0.36		TRI
Styre	Forest of Dean, England	Before 1600						
Sugar Loaf	Devonshire		Sweet					
Sugar Sweet	Devonshire		Sweet					
Sweet Alford	Devon, England		Sweet	0.22	1052 (Somerset, England), 1049 (Washington, US)	0.15	174 (Somerset, England), 144 (Ontario, Canada), 156 (Washington, US)	
Sweet Bramley	Devonshire		Sweet					
Sweet Coopin	Devon, England	<1800	Sweet	0.20	1052 (Somerset, England)	0.14	178 (Somerset, England)	
Tale Sweet	Devonshire, England		Sweet					
Taliaferro			Sharp	0.77	1047	0.09	147 (Washington, US)	
Tan Harvey	Cornwall, England		Bittersweet					
Tardive de la Sarthe	France		Bittersweet	0.20	1059 (France)	0.37		
Tardive Forestiere	France	<1900	Bittersweet				183 (Somerset, England)	
Taylor's Sweet (a.k.a.	Somerset, England	<1900	Sweet-bittersweet	0.20	1051 (Washington, US)	0.14	128 (Washington,	

Taylor's)							US)	
Teórica	Spain		Sharp	0.80		0.08		
Tesniére	Franc		Sharp	0.56	1055	0.16		
Three Counties	Somerset, England	2007	Bittersweet	0.20	1056	0.30	137 (Somerset, England)	
Tina	Somerset, England	2007	Bittersweet	0.18	1055	0.25	125 (Somerset, England)	
Tolman Sweet	US	1822					136 (Ontario, Canada)	
Tom Putt	England		Sharp	0.65	1052 (Somerset, England), 1044 (Washington, US)	0.13	120	TRI
Track Zero			Sweet	0.18	1053 (Washington, US)	0.10	160 (Washington, US)	
Tramlett's Geneva			Sharp	1.01	1044 (Washington, US)	0.17	148 (Washington, US)	
Tremlett's Bitter	Exe Valley, England	c. 1820	Bittersweet	0.27	1052 (Somerset, England)	0.34	174	
Twistbody Jersey	England		Sweet	0.12	10.0	0.058		
Tydemans Late Orange	England	1949					152 (Ontario, Canada)	
Upright French	Dorset, England		Bittersweet					
Vagon Archer	England		Bittersweet					
Verdialona	Spain		Sweet	0.34		0.09		
Vicky	Somerset, England	2007	Sweet	0.15	1050	0.14	125 (Somerset, England)	
Vilberie	France	<1900	Bittersweet TRI	0.27	1044 (Washington, US)	0.41	169 (Somerset, England), 148 (Washington, US)	
Virginia Crab			Bittersharp	0.91	1060 (Washington, US)	0.19	134 (Washington, US)	
Wagener			Sharp	0.47	11.0	0.038		
Weisser Trier Weinapfel	Possibly Germany	<1890	Bittersharp	0.84				
Welschisner	Germany or Austria							
Whidbey			Sharp	0.69	1049 (Washington, US)	0.12	134	
Whimple Queen	Devonshire		Sweet					
Whimple Wonder	Devonshire		Sweet					
White Close Pippin	Somerset or Devonshire, England		Bittersweet					
White Jersey	Somerset, England	1895	Bittersweet	0.29	1051	0.26		
White Norman (a.k.a. White Hereford)	Herefordshire, England	<1900	Bittersweet	0.20	1056 (Somerset, England)	0.32	155 (Somerset, England)	
Winesap	US	c. 1817	Bittersharp	0.51	12.7	0.054		
Winter Banana	Indiana, US	1876	Sweet	0.41	12.9	0.076		
Winterrambour	Germany	1864	Bittersweet	0.36				

Woodbine 1 (a.k.a. Rice's Jersey)	Somerset, England		Sweet	0.29	1052 (Somerset, England)	0.15		
Woodbine 2 (a.k.a. Slack-ma-Girdle)								
Woodcock	Gloucestershire, England	c. 1600						
Xuanina	Spain		Sharp	0.75		0.10		
Yarlington Mill	Somerset, England	1898	Bittersweet	0.22	1052 (Somerset, England), 1048 (Washington, US)	0.32	183 (Somerset, England), 139 (Ontario, Canada), 136 (Washington, US)	
Yellow Elliot	England	<1700						
Yellow Newtown			Sharp	0.56	11.0	0.040		
Yeovil Sour	Yeovil, Somerset, England	c. 1824	Bittersharp	0.55	1052 (Washington, US)	0.15		
Zabergäu Renette	Germany	1875	Sharp	0.79	1057 (Washington, US)	0.12	146 (Washington, US)	

Rootstock cultivars

Selection of rootstock cultivars can be difficult: vigorous roots tend to give trees that are healthy but grow too tall to be harvested easily without careful pruning, while dwarfing rootstocks result in small trees that are easy to harvest from, but are often shorter-lived and sometimes less healthy. Most modern commercial orchards use one of the "Malling series" (a.k.a. 'M' series), introduced or developed by the East Malling Research Station from the early 20th century onward. However, a great deal of work has been done recently introducing new rootstocks in Poland, the U.S. (Geneva), and other nations. The Polish rootstocks are often used where cold hardiness is needed. The Geneva series of rootstocks has been developed to resist important diseases such as fireblight and collar rot, as well as for high fruit productivity.

See also

- Cooking apple
- Lists of cultivars
- List of apple dishes
- List of Japanese apple cultivars
- Welsh apples
- Food portal

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Further reading

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- *Directory of Apple Cultivars* (ISBN 1-874275-40-8) by Martin Crawford of The Agroforestry Research Trust (http://www.agroforestry.co.uk/)
- For Cider apples - "Cider Apples, The New Pomona" ISBN 978-0-9568994-2-2 by Liz Copas
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